

THE NATIONAL

JUNE 28, 1952

# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

Be smart

sell sausage  
per by the

## piece or chunk

it's better tasting



it's a bigger profit maker



it's a larger unit sales builder



it's fresher and stays fresher longer

Piece and chunk sales set you up for more repeat business. Because the customer knows sausage at its very best... enjoys the full flavor, freshness and real economy. Retailers get a better buy. There's less shrinkage, less spoilage and fewer returns. You both make faster sales, bigger profits. Be smart: promote piece or chunk sales of Canadian Bacon, Boneless Ham, Bologna and other sausage products.

Each chunk carries your brand identification

**THE VISKING CORPORATION**  
CHICAGO 38, ILLINOIS  
Canada: Visking Ltd., Lindsay, Ontario



# Here's the NEW SILENT CUTTER

... the entire sausage-making industry is talking about!

The new Model 70-X Silent Cutter created a sensation at the NIMPA Convention. It is an even bigger sensation today! For now it is at work in sausage kitchens actually showing how it improves product quality, increases sanitation, and simplifies operation and maintenance. You owe it to yourself to get complete details about the superb "70-X". Write today. No obligation.

Capacity 750 to 800 pounds



FEATURING the new "Buffalo" FULL-FLO side unloading



FULL-FLO

PLUS

AND

A new flat disc and contour plow that provides directional flow of the product . . . unloads the machine completely *without* manual aid.

**AUTOMATIC LUBRICATION**—all bearings are meter-lubricated through a central oil system, eliminating manual lubrication and assuring maximum service life.

**MICRO-KNIFE COLLARS** provide positive locking of knives in position, permit fast, accurate, easy resetting and adjusting.

**CENTRALIZED CONTROLS** in a single station simplify operation.

**SELF-ALIGNING BOWL SCRAPER** is spring loaded for automatic alignment at all times.

**LOCALIZED DRIVES • FULL-CIRCLE REMOVABLE APRON GUARD • INTEGRAL MOTOR BASE • NON-CORROSIVE KNIFE SHAFT • EXTRA BROAD INWARD-TAPERED LEGS**

## THIS STAMP CARRIES A QUALITY MESSAGE

Leaders in presenting features that increase efficiency and safeguard quality. Dependable performance with maximum safety and sanitation. A complete line to suit every requirement. Service from coast to coast by factory-trained experts.



## — Write Today for Illustrated Folder! —

I am interested in the *new* and *finer* Model 70-X Silent Cutter. Please send descriptive folder:

Name

Company

Address

City, Zone, State

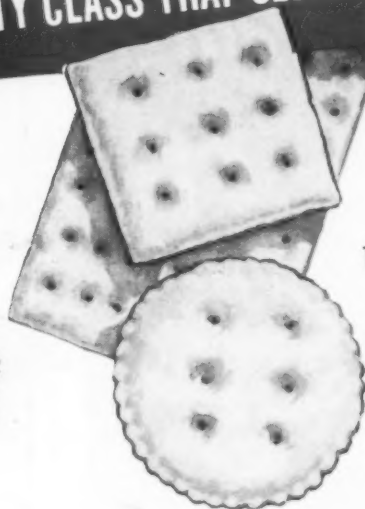
**JOHN E. SMITH'S SONS CO.**

50 BROADWAY

BUFFALO 3, N. Y.

Sales and Service Offices in Principal Cities

# "G-5" PUTS YOUR LARD IN THE QUALITY CLASS THAT SELLS BEST



## TO BAKERS

who Require "Carry Over" Stability that Gives their Baked Goods Longer Shelf-life Freshness!

## TO HOUSEWIVES

who Won't Waste Money Buying Old-fashioned Lard that Soon Becomes Rancid and Unusable!

In a few short years, chemistry has revolutionized the lard business! No longer is it a case of adding an antioxidant to give your lard an exclusive stabilized quality. More renderers and marketers of lard are finding that *either you do—or you don't sell it!* The big question today is: "Which antioxidant is best for easy, economical, trouble-free stability that 'carries over' in baked goods?"

## No Antioxidant Matches the Formula or Performance of New, Fat-Soluble "G-5"

A triumph of research, Griffith's "G-5" does *chemically* what violent agitation is supposed to do for water-soluble antioxidants. Only "G-5" contains all three: Propyl Gallate, BHA, and the vital, new, fat-soluble ingredient—*Lecithin-Citrate!*\*

With easy stirring, "G-5" *completely* stabilizes your lard—*becomes an integral part of the lard by the natural process of absorption!* The Propyl Gallate gives it long protection in A.O.M. hours—long shelf-life. The BHA provides high "carry over" stability in baking. And *Lecithin-Citrate*—the new element formulated exclusively by Griffith—provides the key to *trouble-free* solubility . . .

*Trouble-free*, because fat-soluble *Lecithin-Citrate* sequesters iron—preventing reaction to the iron in steel containers, rendering vats, storage tanks or tank cars. By using "G-5," you avoid the possibility of discoloration due to metal contamination.

No other "carry-through" antioxidant assures the trouble-free protection against rancidity you gain by stabilizing your lard with 100% fat-soluble "G-5." Economical "G-5" comes safely packed in ordinary, non-returnable 37½-lb. steel drums. *No deposit required!* One drum will put your lard in the profitable selling class . . . so order it today.

Only an extraordinary oil-soluble antioxidant can be packed safely in ordinary steel drums

\*Griffith's exclusive treatment of citric acid with *Lecithin* converts water-soluble citric acid into the new, fat-soluble ingredient—*Lecithin-Citrate*.

Patents Pending



Another triumph of Griffith research—devoted solely to pioneering better food processing

The GRIFFITH LABORATORIES, Inc.

In Canada—The Griffith Laboratories, Ltd.

CHICAGO 9, 1415 W. 37th St.  
NEWARK 5, 37 Empire St.  
LOS ANGELES 58, 4900 Gifford Ave.  
TORONTO 2, 115 George St.

# Vac-Tie is your guarantee



## of a positive seal for...

- ✓ Plastic Bag Closing
- ✓ Vacuum Sealing
- ✓ Pre-Packaging Closing



Vac-Tie, the modern plastic bag closure, maintains an air-tight seal *indefinitely*. Made of sturdy aluminum, Vac-Tie will not stretch, break, loosen or corrode... the safety-designed side lip cannot tear the thinnest bag.

Use Vac-Tie for meat, poultry, fish, vegetable and fruit packing and as the perfect closure for vacuum sealing. Vac-Tie is applied with the simple, compact Vac-Tie machine—available in three models. Whatever your closure problems, Vac-Tie is your guarantee of a safe, economical, positive seal.

Write today for the free Vac-Tie color brochure.

# Vac-Tie



1140-1142 EAST JERSEY STREET, ELIZABETH 4, N. J.

THE NATIONAL



# Provisioner

VOLUME 126

JUNE 28, 1952

NUMBER 26

## Contents

House Votes to End Controls.....	7
Suspend Ceilings on Imported Hides.....	7
Plan For a Class II Meat Plant, (Second of two articles).....	8
Conduct Coconut Oil Tax Hearings.....	15
Up and Down the Meat Trail.....	17
Tips on Brine Control.....	22
Flashes on Suppliers.....	22
Self-Service Boosts Sales: Du Pont.....	31
Classified Advertising.....	48

## EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor  
VERNON A. PRESCOTT, Managing Editor  
HELEN P. MCGUIRE, Associate Editor  
GREGORY PIETRASZEK, Technical Editor  
C. B. HEINEMANN, JR., Washington Representative, 740 Eleventh St., N.W.

## ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.  
Telephone: WH itehall 4-3380

HARVEY W. WERNECKE, Vice President and Sales Manager

FRANK N. DAVIS  
ROBERT DAVIES

F. A. MacDONALD, Production Manager

CHARLES W. REYNOLDS, New York Representative, 18 E. 41st St. (17) Tel. LEXington 2-9092, 2-9093

Los Angeles: McDONALD-THOMPSON, 3727 W. 6th St. (5) Tel. DUmkirk 7-5391

San Francisco: McDONALD-THOMPSON, 625 Market St. (5) Tel. YUKon 6-0647

## DAILY MARKET SERVICE

(Mail and Wire)

## EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER  
DAILY MARKET SERVICE  
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board  
LESTER I. NORTON, President  
E. O. CILLIS, Vice President  
A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1952 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



## International Salt Company's Industrial Engineers Will Show You How to

# PROFIT BY THESE 4-WAY SALT SAVINGS



**1. SAVINGS ON STORAGE** by engineering the most efficient and compact salt storage system to fit your situation.

**2. SAVINGS IN LABOR** by reducing effort and supervision involved in salt or brine handling.

**3. SAVINGS ON WASTE** through accurate salt measurement and elimination of spillage and spoilage.

**4. SAVINGS IN USE.** Research and field work with hundreds of industries in many fields equip International to show you how best to utilize salt in your product processing—and for product improvement, too.

If your company uses salt, it will pay you to call on International Salt Company's Industrial Division.

Without obligation to you, this experienced staff of experts is at your service to inform you on latest salt developments in your field and to help on all phases of salt handling and storage, brine making, and salt and brine uses. They can help you save money four ways—and, on the record, the savings can be substantial.

### A Complete Service

International Salt Company's Industrial Division is maintained as a service to industry by one of America's foremost salt producers.

This company produces all types of salt and operates from strategically located mines and refineries. The scope of its operation necessitates familiarity with latest salt developments in every field, many of which have been pioneered by International Salt Company.

## LIXATOR\*—A NOTABLE EXAMPLE

The Lixator is one of International's outstanding advances in salt technology. Utilizing Sterling Rock Salt, the Lixate principle of self-filtration, invented and developed exclusively by the International Salt Company, provides a steady flow of pure, clean, fully saturated brine.

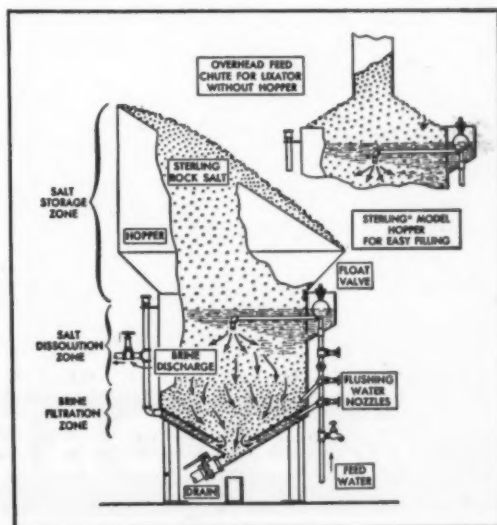
No handling or attention is required beyond the hopper-loading stage—gravity does all the work. The Lixate Process is adaptable to almost numberless industrial requirements, large or small.

\* Reg. U. S. Pat. Off.

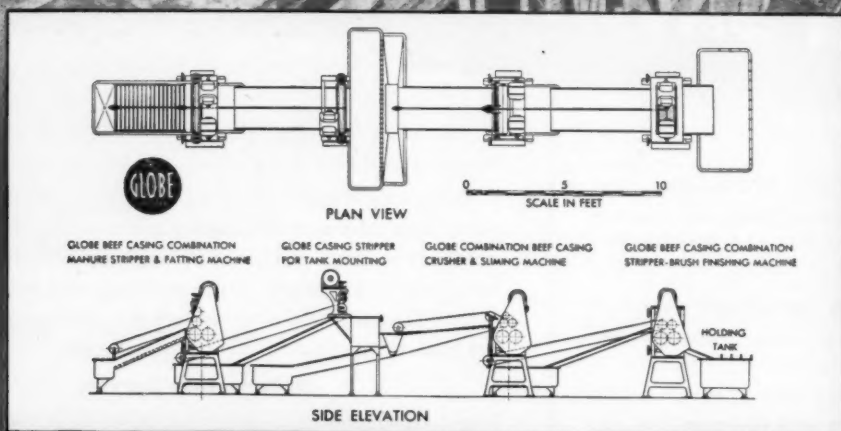
## INTERNATIONAL SALT COMPANY, INC.

Scranton 2, Pa.

SALES OFFICES: Atlanta, Ga. • New Orleans, La.  
Boston, Mass. • St. Louis, Mo. • Newark, N. J.  
Buffalo, N. Y. • New York, N. Y. • Cincinnati, O.  
Philadelphia, Pa. • Pittsburgh, Pa. • Richmond, Va.

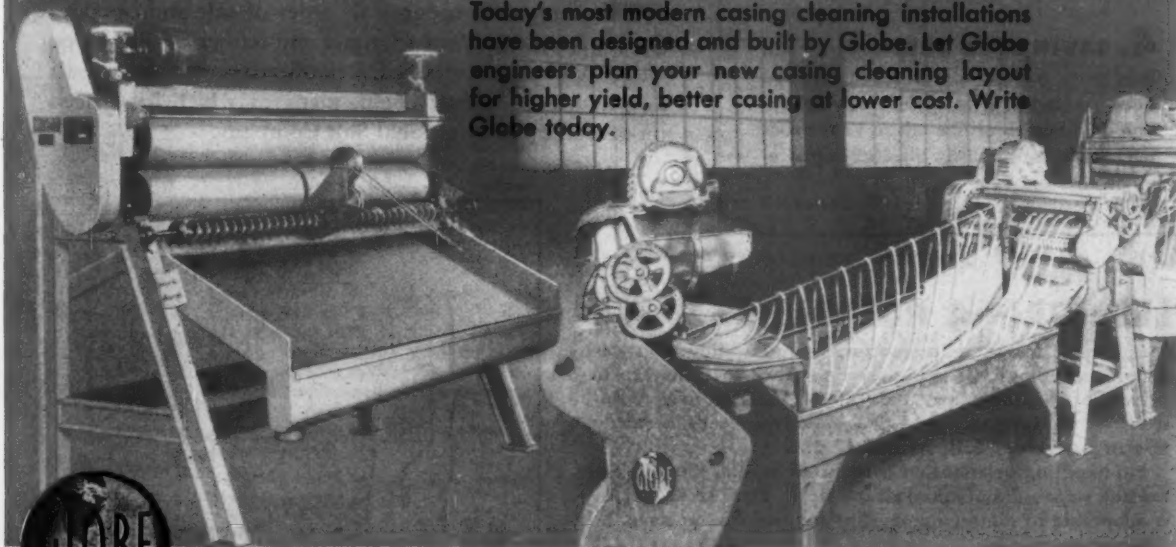


# GLOBE CASING CLEANING EQUIPMENT



GLOBE CONTINUOUS BEEF CASING CLEANING LAYOUT FOR A CAPACITY UP TO 120 CATTLE PER HOUR.

Today's most modern casing cleaning installations have been designed and built by Globe. Let Globe engineers plan your new casing cleaning layout for higher yield, better casing at lower cost. Write Globe today.



37 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS



### House Votes to End Most Price Controls

There was very little control authority left for the administration in the bill to revise and extend the Defense Production Act passed Thursday by the House. The measure now goes to a joint conference with a Senate-approved controls bill. Conference will probably work over the weekend as the present controls measure ends Monday. However, a resolution was introduced late Thursday to extend the Defense Production Act of 1951 in its present form to July 5, 1952 to enable Congress to complete work on the new bill.

Before passing the bill, the House reversed an earlier tentative decision and defeated the Barden amendment, which would have ended wage and price controls July 31. The House reaffirmed its earlier voice approval of five amendments: 1) The Talle amendment, which would suspend price control on nearly all items except those few metals and chemicals under NPA allocation; 2) Lucas amendment, curbing the authority of the Wage Stabilization Board and replacing the present board with a new one controlled by public members subject to Senate confirmation; 3) Cole amendment, requiring OPS to give each individual seller his pre-Korean percentage markup; 4) Wheeler amendment to extend federal rent controls only three to nine months, and 5) the Smith amendment, to request the President to use the Taft-Hartley Act to end the steel strike.

### AFL Announces Policy to "Take Over" CIO Union

The Amalgamated Meat Cutters and Butcher Workmen, AFL, announced this week that it would branch out and attempt to take over the United Packinghouse Workers, CIO, with some 75,000 or 80,000 members. The AFL union held its national convention this week in San Francisco. It claims membership of 235,000.

Spokesmen for the union said that with a \$2,500,000 "war chest," they would start their drive as soon as a spearhead force of more than 100 organizers can be deployed to strategic areas. Previously, the convention voted down a resolution calling for organic unity.

### Suspend Ceilings on Imported Hides

On Monday OPS suspended price ceilings on a large group of commodities and services, among them imported hides and skins, effective immediately. By amendment 4 to GOR 4, ceilings were lifted on imported hides and skins and the cut parts thereof suitable for making leather, regardless of whether they are raw, partially cured or fully cured; and on sales of leather except sales made at retail. Both categories of commodities will be recontrolled when ceilings are restored on domestic hides and skins, which were decontrolled in a previous action. The recontrol point is set when selected items reach 80 per cent of the CPR 2, Rev. 2, ceilings.

### MID Requirements on Processing Smoked Hams

The Meat Inspection Division, U. S. Department of Agriculture, is considering issuing regulations which would require the treatment of all smoked ham and smoked pork shoulder picnics to destroy possible live trichinae. Recently the MID conducted a nationwide survey to determine the extent to which smoked hams and smoked pork shoulder picnics are being eaten or served without further cooking. The survey indicated a need, according to R. K. Somers, chief, inspection procedure section, MID, for the Division to review its requirements for the treatment to destroy trichinae in these products. Packers are asked to comment on the proposed regulations.

### OPS Eases Restrictions on Farm Slaughtering

OPS, by Amendment 2, DR 1, Revision 1, has eased restrictions on new livestock slaughterers by revoking the restrictions which apply to slaughterers of livestock for farmers. Applications are to be filed at OPS district offices. The agency explained that farm slaughtering, besides jeopardizing the sanitary handling of the meat, usually results in the loss of the hides and offal.

The restrictions on new commercial slaughterers remain in effect, and new slaughterers will be licensed only when applicants can show that they are a community necessity.

# Plan for a Class II Meat Plant

*Second article of two telling how to build a modest plant now—to be expanded later.*

By DR. HARRY E. SHEPHERD

**B**EFORE beginning this second installment on "A Plan for a Class II Packinghouse," the reader may wish to review the first article which appeared in THE NATIONAL PROVISIONER of June 14, 1952. He may also wish to review the basic abattoir plan published in the July 7 and 14, 1951 issues of the magazine.

The first article on the Class II packinghouse discussed the need for such a structure and showed how it could be varied and expanded. Following a general description, details of the plant's cattle dressing facilities were given. The second installment continues the discussion of dressing arrangements for other types of animals.

**Hog Dressing:** Hogs are driven up an inclined chute (3 in. in 12 in. maximum) of similar construction to the cattle ramp, to the shackling pen which is 5 ft. 2 in. above the main floor of the plant. This elevation has several advantages in that it permits the use of a standard 12 ft. hog and calf hoist for proper bleeding rail elevation (17 ft. 2 in.) at the starting point. It permits 1 in. per ft. pitch to the rail yet will deliver the carcass at a 15 ft. elevation to the drop in station at the scalding vat. In addition it is of ideal height to allow shackling of sheep (for the kick-off method) onto flat track of proper elevation for gravity transportation by rail to the 8 ft. transfer point at the dressing ring. Hog shackles employed are 39 in. long.

Hogs are stuck by an operator standing on the corner of the shackling pen. Bleeding is accomplished in the common bleeding area. Notice that glass block has been used in this wall for natural light since metal sash is non-refractory to the corrosive action of blood. Bleeding hogs, suspended at the 16 to 17 ft. level, necessarily throw blood against



Dr. Shepherd has been identified with meat plant construction on the municipal

and state level for 25 years and is recognized as an authority in the field of design. He is a member of the special committee on food and milk hygiene of the American Veterinary Medical Association and prepared the committee's basic abattoir plan published in the Provisioner in July, 1951. The outstanding character of meat plants identified with the California meat inspection system is representative of his influence in the field of packinghouse design.

high adjacent walls, and window areas consequently are subject to considerable contamination. Glass block is ideal for admitting natural light in bleeding areas because of the ease with which it can be cleaned.

The drop-in chute at the hog scalding vat is of collapsible type. It is dropped out of position to permit movement of calves in by-passing the vat. Some modification of this track arrangement is now possible since the comparatively recent manufacture of a switch for round rails. Such an installation would permit hogs to be delivered to the drop in chute via a short dead end stub rail, while calves would be switched around the chute.

The 8-ft. scalding tub can accommodate enough hogs, four to five at a time, to keep a dressing crew of eight

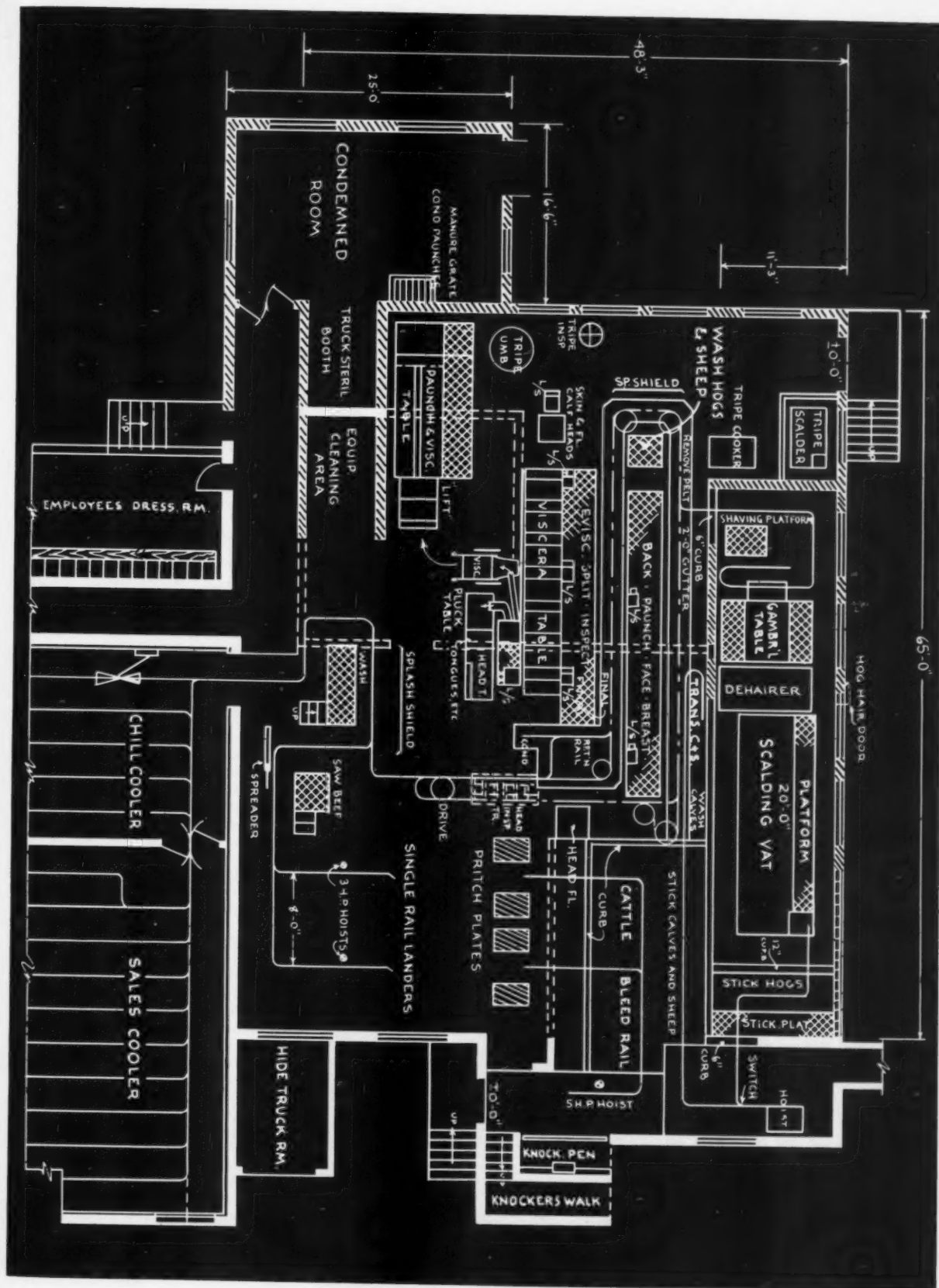
men occupied. Any standard grate type dehairer may be employed as long as it has a right hand drive. The 14-ft. partition separating the hog dressing equipment from the balance of the killing floor controls splash, hair, vapors and heat. It protects the fixed head processing table and permits work to be conducted on the table while the hog equipment is in operation.

The elevation of the gambrelling table is 6 ft. 6 in., which is the ideal height for the transfer of hogs to 40-in. dressing trolleys. Notice that the magazine rail is pitched to provide gravity feeding of trolleys to the point of use. The storage rail is long enough for accessibility when transferring empty trolleys to the rail from a trolley truck.

A sanitary rule relative to trucking across the line of carcasses is apparently violated here because the dressing rail crosses the door to the condemned room. The rule is untenable here however, since a power conveyor is not employed and movement of carcasses is therefore made at the option of the operator. Carcasses are over-shaved and washed in groups of four or five and the group is pushed to the inspection loop. Between such carcass movements the door to the condemned room is accessible and the transportation of viscera and inedible products is made at such time.

The small but efficient inspection loop provides for a pre-evisceration inspection of carcass for cleanliness; an inspection of the viscera at a location convenient both to the snatcher and inspector, and a finished carcass head and rail inspection station, all accessible to the inspector in a small space. Retained and condemned carcasses can be thrown out on the beef dressing rails for special handling. The platform is 1 ft. 2 in. high for 40-in. trolleys and



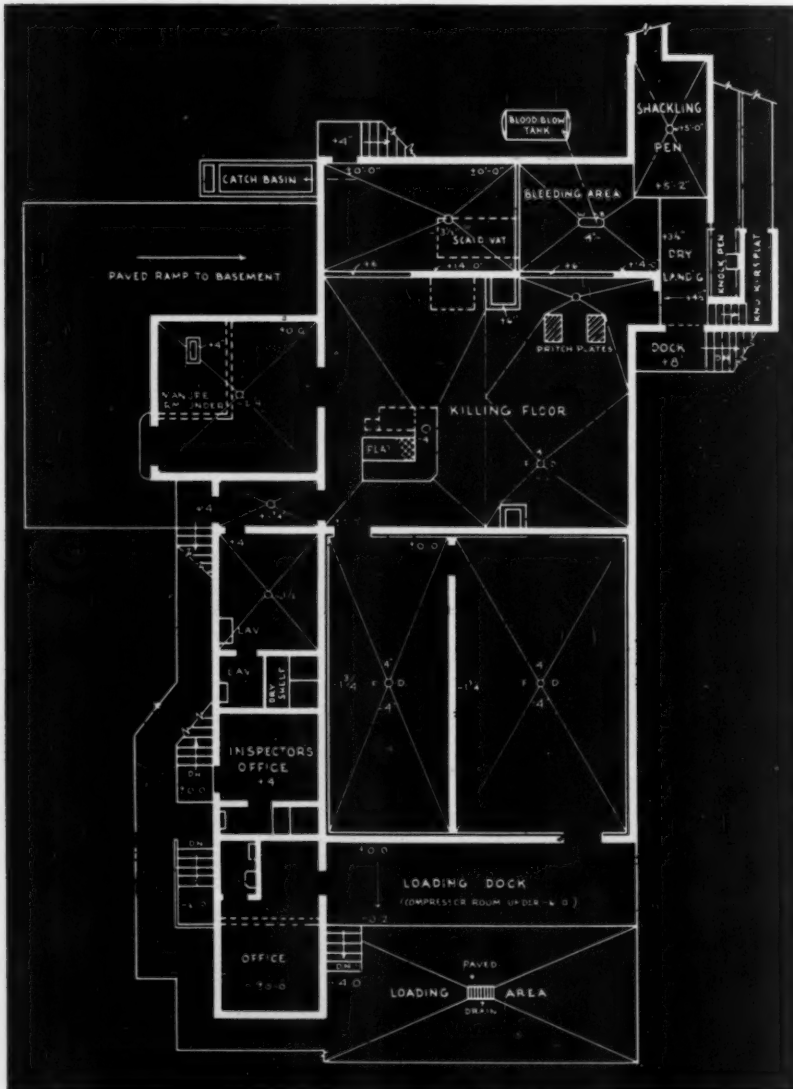


**FIGURE 7: HOW THE BASIC PLAN WAS ALTERED FOR FEDERAL INSPECTION**

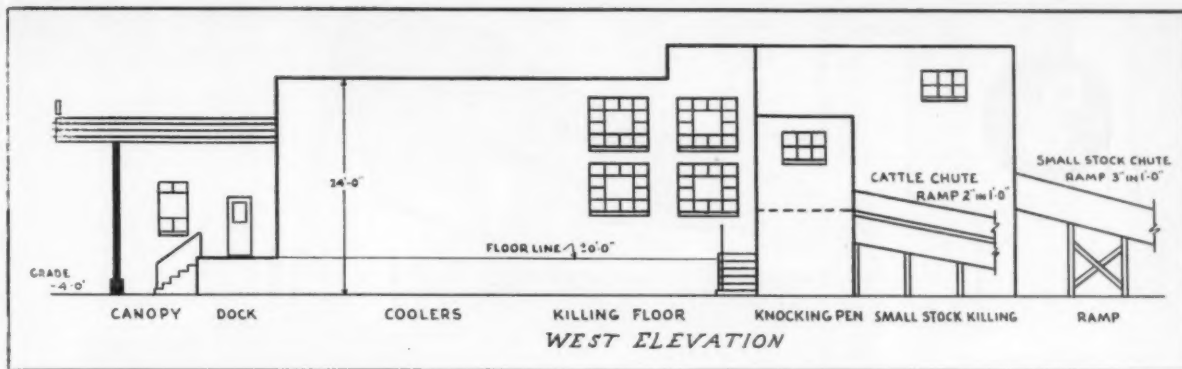
**Sheep Dressing:** Sheep are shackled with flat rail, wheel type shackles, 19 in. long and are "kicked off" over the bleeding area. At this point the rail height is 9 ft. 10 in., and the pitch is about  $\frac{1}{2}$  in. per ft. For structural and sanitary reasons the track frame for the sheep bleeding rail is fabricated of 2 x 6 in. channel iron, two pieces back to back with the track hanger bolt used as a spacer. The resulting "I" beam is capped with a  $\frac{1}{2}$  in. sheet running full length. This construction is necessary since the sheep bleeding track frame is subject to contamination

The single wheel carrier permits all operators to work outside the ring.

Working conditions are favorable. Splash control for all washing operations can be effected. Natural light meets the 25 per cent requirement. Vapors and heat are controlled, and cross ventilation is provided. Lavatory



### The National Provisioner—June 28, 1952



units are conveniently located for the limited number provided, and toilet facilities are reasonably close by.

Inspection can be effectively conducted on all species at the proper time and place. All pertinent operations are under observation by one inspector at all times. Product control is positive and effective.

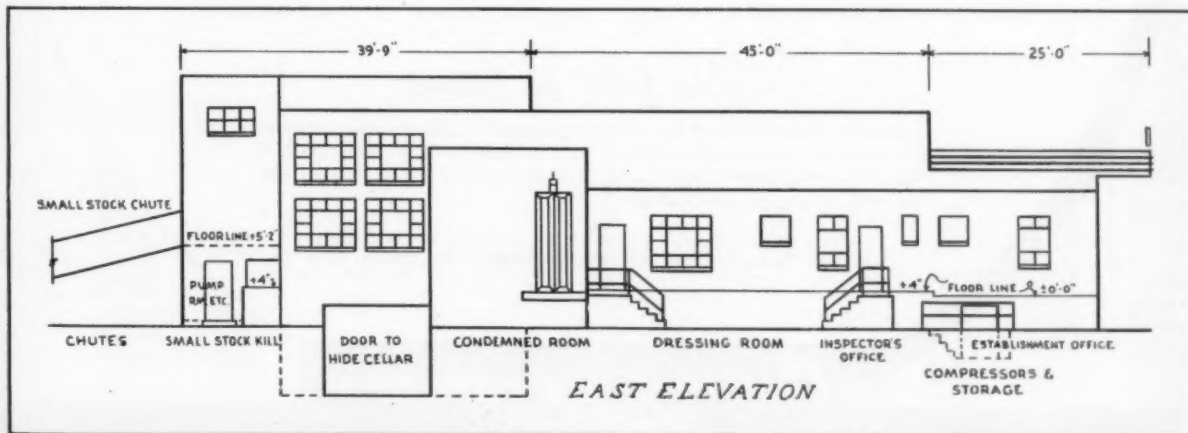
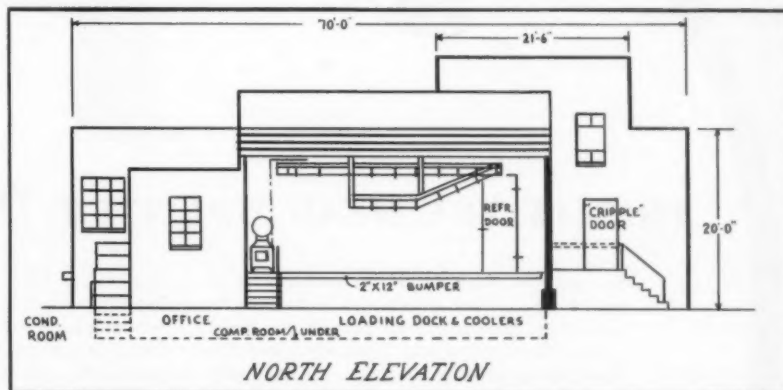
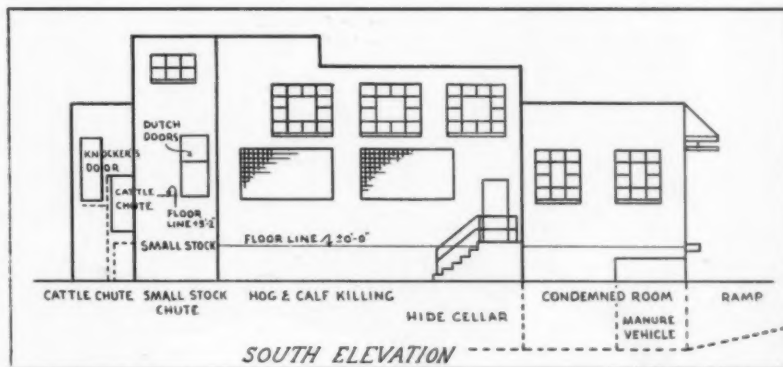
Sanitary maintenance presents no difficult problems. Short runs are provided for sewer lines carrying heavy loads such as the killing floor drainage

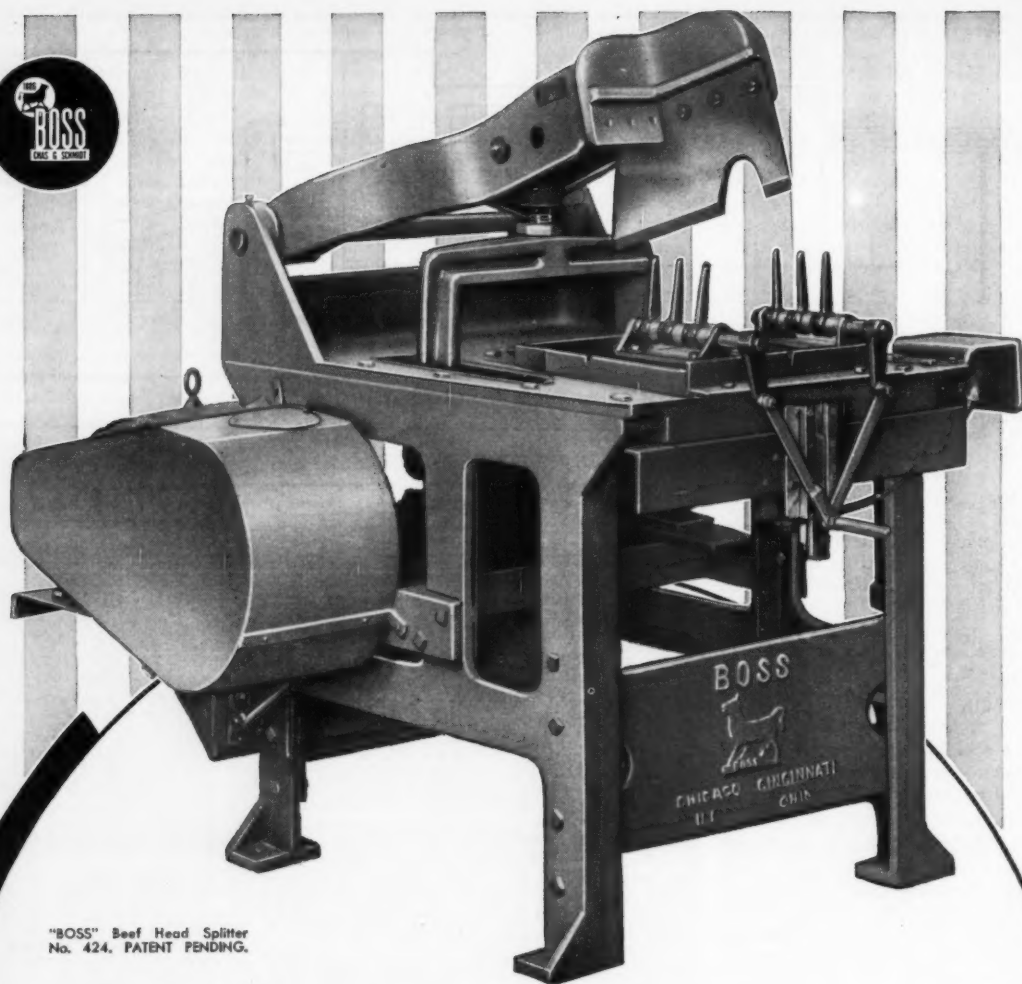
From top to bottom, Figures 3, 4, 5 and 9 show different elevations of plant covered by basic plan.

lines. The blood line has a short run to the blow tank which is located just outside the building near the wall of the bleeding area. Water and steam are distributed to convenient locations for cleanup operations or for use on carcasses or product.

Refrigeration machinery has been placed under the loading dock. It is accessible, provides a short haul for the refrigerant thus reducing initial installation costs. Since the compressors and related equipment take up less than half the space under the dock the remainder is used as storage space for paper, string, and supplies.

During World War II, one plant in California consistently dressed 80 cattle





"BOSS" Beef Head Splitter  
No. 424. PATENT PENDING.

## THIS IS THE HEAD SPLITTER YOU ASKED FOR

To you who have paid the yearly cost of operating a busy plant with light weight, fabricated equipment we present the head splitter that you would have designed for your own operations. The head splitter with stamina. The head splitter with a rigid, corrosion resistant, cast iron base. The "BOSS" BEEF HEAD SPLITTER NO. 424!

The "BOSS" NO. 424 offers all of the operating features, all of the safety features which you expect a key unit of equipment to provide. Many of its basic advantages are patented, and unobtainable in any other piece of equipment. And all are protected from the jar, vibration and corrosion of daily use by rigid, cast iron construction.

### *This fact is basic*

The cost of manufacturing or processing equipment can only be reckoned in relation to units of work performed. The "BOSS" BEEF HEAD SPLITTER NO. 424 merits your close inspection. Write now for details of construction, operation, and safety.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



per day on this floor under MID inspection.

**Variation of the Plan:** Figure 6 (NP of June 14, page 18) shows a Class II plan that has been modified in several particulars. The initial cost of this structure approximates 150 per cent of the cost of the plant shown in Figure 1 (NP of June 14, page 16). For this price differential the plant has been provided with the following features not found in the plant in Figure 1.

1. Edible offal facilities were provided initially as shown for "future" installation.

2. An inside hallway was provided for truck and pedestrian traffic between loading dock and killing floor. Offices and welfare rooms are entered from inside the plant and are therefore more readily accessible. The installation saves considerable refrigeration since traffic through the coolers is eliminated. Hallways are non-productive areas however, and justification for their installation, from a cost standpoint, is questionable.

3. Coolers are more spacious. A total of 225 beef carcasses can be stored at one time. This compares with 120 carcasses in the demonstration plant.

4. A refrigerated (50° F.) loading dock twice as deep as the open type dock, provides a supplementary cooler in emergencies, as well as considerably more latitude in shipping operations by permitting the assembly and holding of a complete shipment pending actual loading operations.

**Conversion To MID Inspection:** While the writer does not pretend to speak authoritatively on MID requirements with respect to future installations, it can be stated that past and current construction requirements of the MID permit conversion of this plant to federal inspection by making certain changes in the killing unit.

One such remodeling program has been completed in a west coast plant along lines shown in Figure 7. In this instance a second cattle dressing bed was installed and all small stock is now handled by conveyor chain. A moving viscera inspection table also has been

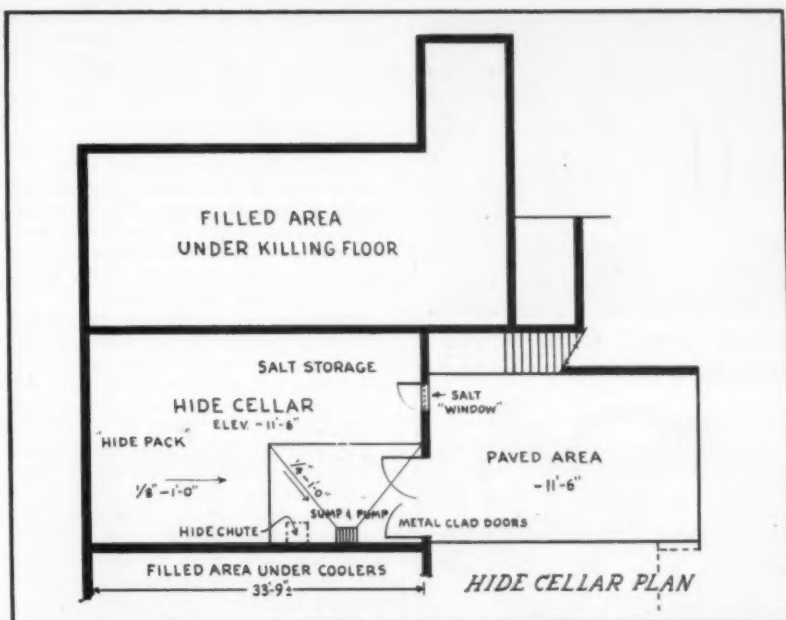


FIGURE 10: HIDE CELLAR LAYOUT FOR BASIC PLAN (FIGURE 1)

installed in keeping with federal inspection requirements for the following production rates: Calves, 75 per hour; sheep, 50 per hour, and hogs, 50 per hour.

**Changes in the Original Building:** A comparison made between Figures 1 and 7 (page 9) shows the original floor is readily identifiable and is essentially intact. Virtually no changes are required in the superstructure. The roof and three walls are not involved in the changeover. The fourth wall is removed in its entirety and the roof is carried on a steel lintel or beam which rests on existing footings through bearing walls or on new columns.

The free standing partition separating hog killing equipment from the main floor is removed. The condemned room and offal room walls and roof are razed.

Floor slabs are removed where necessary. This is done in sections, new

highline to new highline and can be progressively accomplished on week ends without interrupting plant operations.

A second section of beef bleeding rail is installed and the dropper mechanism is provided. The double rail hangoff is changed to single rail with lander, one for each bed. This method allows cattle slaughter on one or the other bed to proceed without interruption. Other track framing is removed and/or relocated as specified. Notice the simplicity in relocating the original hog and calf bleeding rail framing for use as a calf and sheep bleeding rail track frame on the new setup.

**New Construction:** Referring to Figure 7, all new walls are shaded. Considering that the killing floor area is increased from 1800 sq. ft. to 3900 sq. ft., the lineal run of new wall required is not excessive.

The new condemned room is con-

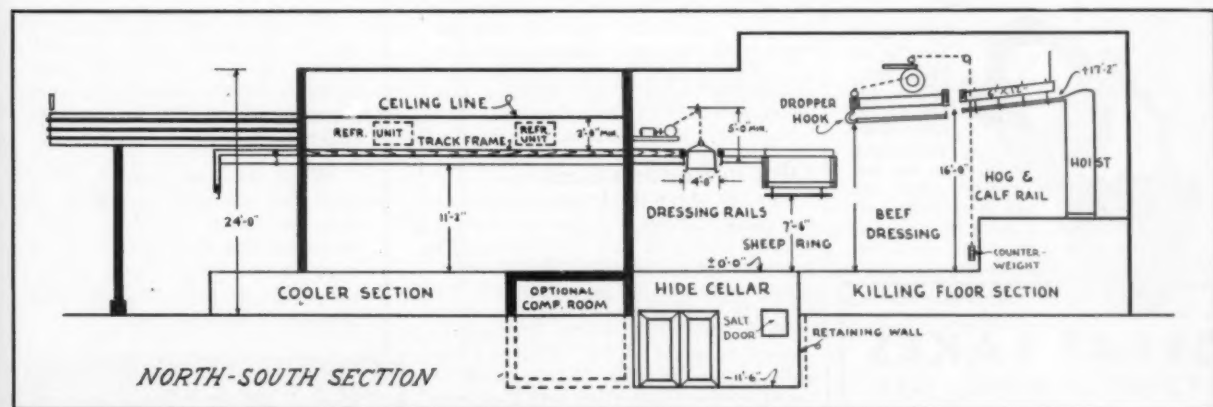
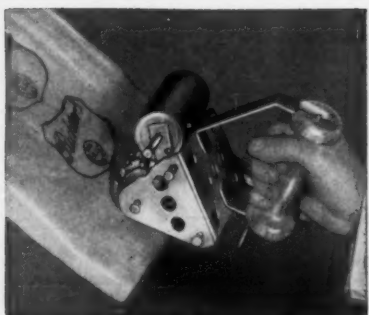


FIGURE 11: SECTION OF PLANT SHOWN IN BASIC PLAN (FIGURE 1)



## GREAT LAKES CONTINUOUS BRANDING FOR SLAB BACON!



New compact balanced design of this No. 206 Roller Brander brings new speed and accuracy to bacon marking. Steel and rustproof metal construction with hardwood handle, self-inking, interchangeable engraved marking dies. Quick drying impressions never smear. Complete with die of average design costs only \$70.00! Order now.

## FAST, EASY ROLLER BRANDING FOR YOUR READY-TO-EAT HAM!



Here's the perfect marker for fat-surfaced products. Non-smear impressions because heated die sets mark lightly into fat. Balanced design for easy use.



This 205 Brander is 4 3/4" wide, 10" high, 115 or 230 volts. Costs only \$62.50 with average die. Use with 1 1/2" ink pad (only \$6.50 complete with tray and ink pot). Send for details.

**GREAT LAKES**  
STAMP & MFG. CO.  
2500 Irving Park Rd., Chicago 18, Ill.

structed first so as to permit subsequent removal of the original condemned room yet have one available for use at all times. The remote location of this unit permits its erection without confusion or interference with operations.

The new hog dressing unit is constructed outside the original plant and can be erected without any conflict with slaughtering operations. The 30-ft. addition to the length of the killing floor can also be virtually completed before breaking out the east wall of the original slaughtering department.

Placement of equipment is self-explanatory on the plan shown in Figure 7. This is not represented as a complete plan but was prepared solely for illustrative purposes in connection with this article.

Tip up wall construction was used in erecting the plant illustrated in Figure 6. The cost at the time (1948) was approximately \$90,000. Exact cost of the conversion program unfortunately is not available since extensive cooler additions were made simultaneously with the program of enlarging the killing floor. An approximate figure on the alteration to the killing unit and related departments is set at \$35,000 based on 1951 material and labor costs on the West Coast in force at the time of the conversion and expansion program.

## Kingan Renews Godfrey

Kingan & Co., Indianapolis, has renewed "Arthur Godfrey and his Round Table" for another 52 weeks on the CBS radio network. N. Bruce Ashby, vice president in charge of sales for Kingan, stated that sales results warranted a renewal. This series, which was started in October 1951, was Kingan's first venture as a radio network sponsor.

The program, plus Kingan merchandising, gave a "pin-pointed attack on selected consumer identified items on which we have desired to expand distribution and volume," Ashby said. "Definite gains have been made in all classes and type of retail trade handling meat products, from the independent operator right through the large corporate chains. The Godfrey personality and our particular type of program have been very well adapted and very successfully used for point-of-sale merchandising material and in-store promotions."

## OPS to Reduce Staff

In view of the tight budget situation, the Office of Price Stabilization is planning to reduce its force by about 1,300 persons, Ellis Arnall, price director, has announced. He said OPS will reduce its employment force gradually until the May 31 strength of 12,129 is reduced to about 10,750. That his force will remain at the 10,750 mark is based on the assumption that Congress grants OPS approximately what it requested for its fiscal 1953 budget.

*Everything  
the meat man needs*



## More Efficient Beef Slaughtering

By  
C. G. Blomquist



On the beef killing floor, the proper equipment makes a big difference. At present, in fact, it often makes the difference between red ink and black in your ledgers.

One of our most popular pieces of equipment is the Koch Skinning Cradle. Where it is used, there is no need for pritch plates or scored floors. The Cradle holds the animal a foot off the floor, hence skinning goes much easier and faster. Also, the hide comes off a good deal cleaner. We've sold a lot of Cradles for use on beef beds, and also to slaughterers who skin their hogs.



The Koch Steel Knocking Pen is exceptionally rugged in construction. Two standard models, but we've made many in special sizes, with or without steel floor. All are self-dumping.

The Koch Captive Bolt Pistol is the modern way to stun. Easier than a hammer, safer than a rifle. It's quick, sure, humane. One shot for heaviest bulls.

What do you need? Write and tell us your problem. If we don't have standard equipment for the purpose, we'll design it for you. Koch design service is offered without charge or obligation.

**KOCH** *Supplies*  
2520 Holmes St.  
Kansas City 8, Mo.

## House Committee Hears Havenner Bill Witnesses

The House ways and means committee held an open hearing early this week on the Havenner bill (HR 6292) to remove the 3c per lb. processing tax on coconut oil. However, since there is so little time before adjournment of Congress, it is not expected that the House will take up the measure.

Former Representative Jasper Bell stated the case of the proponents of the tax removal on the first processing of coconut oil. He explained that before World War II coconut oil had been used extensively in the production of oleomargarine, but that during the war producers of oleomargarine had been forced to use other vegetable oils and had learned to make a better oleomargarine with them.

He said the principal use of coconut oil in the United States today is in the manufacture of soap. If the tax were removed, he said, soap would have a better chance of regaining part of the market it has lost to synthetic detergents. He argued that synthetic detergents have taken over one-third of the market for soap and that this meant that American farmers were losing a big part of their market for tallow and grease. He argued that in 1950, without synthetic detergents taking up one-third of the soap market, farmers would have sold 1,800,000,000 lbs. of tallow and greases to the soap industry. As it was, they sold 1,300,000,000. He said that the difference of 500,000,000 lbs. had to be sold in world markets, with the result that these markets were fixing the prices farmers received for tallow and grease. Repeal of the tax would make money for the farmer, he added.

Representative Wilbur D. Mills asked if the American consumers would get the benefit of the removal of the 3c tax, or if it would go to the Philippine government or to the Philippine people. He said that the Tariff Commission, in a report to the ways and means committee, has said that the latter might happen.

Bell thought that the 3c might be split between the United States and the Philippines.

Other witnesses included: Dr. John L. Coulter, National Renderers Association; Arthur L. Winn, jr., National Independent Meat Packers Association; Douglas Dies, National Institute of Oil-seed Products; Delos L. James, National Grange; John B. Gordon, Bureau of Raw Materials for American Vegetable Oils and Fats Industries, and B. T. Rocca, jr., Pacific Vegetable Oil Corp.

## Virginia Truck Tax

A legal attack against Virginia's policy of exempting out-of-state motor carriers from a 2 per cent state gross receipts tax charged to domestic carriers has been launched by 15 major railroads operating in the state.

## FOOD MANAGEMENT INCORPORATED

● A management consulting firm designed for the Meat Industry, staffed by packing-house men and thoroughly conversant with packinghouse problems.

6866 ELWYNNE DRIVE • CINCINNATI 36, OHIO  
Telephone: TWEED 2502

# WEAR-EVER *Aluminum*

## STEAM JACKETED KETTLES

**SANITARY**—Tangent draw-off is easy to clean. Open bead cannot gather or hold dirt. Kettle meets all sanitary codes.

**COVERS**—Available in two types; one-piece (attached) or two-piece (removable). Lips extend over kettle bead.

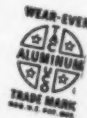
**SEAMLESS**—Inside and outside shells are drawn from individual sheets of strong aluminum alloy. No inside welds.



Available in 10, 20, 30, 40, 60, 80, 100 & 150 gallon sizes. Also pedestal type.

**HIGH EFFICIENCY**—Wear-Ever Aluminum reaches temperature fast. In many instances, production time is lowered. And cooking results are easily controlled, because cooking stops quickly when steam is turned off.

**TOUGH ALLOY**—Wear-Ever's extra-thick, extra-hard aluminum alloy gives extra years of service.



A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS

MAIL THIS COUPON TODAY:

THE ALUMINUM COOKING UTENSIL COMPANY, 406 WEAR-EVER BLDG., NEW KENSINGTON, PA.

- ☐ Have a representative see me about your steam jacketed kettles  
☐ Send me your catalog

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail



# Your "meat"!

**Your business** calls for something special in a truck. So an International is your "meat"!

It loads and unloads easily, snuggles into tight spots, is handy in stop-and-go traffic. Because it's engineered for your jobs, an International costs less to operate and maintain. It'll last years longer and make you more money.

Proof? That's easy to get at your International Truck Dealer or Branch. Why not come in—soon? You'll be money ahead.

**INTERNATIONAL HARVESTER COMPANY • CHICAGO**

## Only International offers these features:

- All-truck engines—exclusively for truck work—built in the world's largest truck engine plant.
- The "roomiest, most comfortable cab on the road"—the Comfo-Vision Cab designed by drivers for drivers.
- Super-steering system—more positive control, easier handling and 37° turning angle for maximum maneuverability.
- The traditional truck toughness that has kept International first in heavy-duty truck sales for 20 straight years.
- The truck engineered for your job, selected from the world's most complete line... 115 basic models, from ½-ton pickups to 90,000 pounds GVW ratings.
- America's largest exclusive truck service organization.



International Harvester Builds McCormick Farm Equipment and Farmall Tractors . . . Motor Trucks . . . Industrial Power . . . Refrigerators and Freezers

## INTERNATIONAL TRUCKS

*"Standard of the Highway"*



International L-160 series offers 130 to 172-in. wheelbases, GVW ratings from 14,000 to 16,500 lbs., and a wide variety of bodies.



## PERSONALITIES

## and Events

## OF THE WEEK

►E. W. Kneip plans to purchase the Nebraska Beef Co., Omaha, from Safeway Stores, Inc. He will engage in an all-round packing business and employ about 100, he said. The plant has been closed about three months.

►Wilbur LaRoe, jr., general counsel, National Independent Meat Packers Association, has been appointed to a committee which is developing a program to fight against excessive taxation. The committee was appointed by Congressman O. K. Armstrong of Missouri, who is leading the fight, following a recent Conference on Taxation held in Washington. Also represented on the committee are the American Farm Bureau Federation, the National Conference of State Taxpayers Association, American Trucking Association, National Association of Manufacturers, American Economic Foundation, U. S. Chamber of Commerce, National Small Business Men's Association, Council State Chambers of Commerce and National Associated Businessmen.

►Antonino Ricciardi has reopened his slaughterhouse, the Italo Meat Packing Co., at Rosemead, Calif. It was closed some 20 months ago when the county board of supervisors refused to renew his operating permit. The zoning board of the county regional planning commission had declared the plant a nuisance.

►Joseph Edward Roy, 70, who formerly was with Swift & Company, died recently at Waxachachie, Tex. He was employed at Swift plants in Wichita Falls, Galveston and Fort Worth.

►V. M. Wells, general manager of the Dreher Packing Co., Inc., Columbia, S. C., and Mrs. Wells have returned home from a vacation in Florida where they attended the national Shriners convention at Miami as well as visiting other places of interest, including Silver Springs, Ocala. They also flew to Cuba for a visit.

►Rath Packing Co., Waterloo, Ia., plans to add a new sliced bacon line at its Decatur, Ill. unit.

►Alan D. Faulkner, general plant manager for Armour and Company at Atlanta, Ga., died recently. He was 58. He had been with Morris & Co.

HONORED for leadership in the industry, Hyman Karp, president, New England Wholesale Meat Dealers Association, third from left, receives citation from William Kenney, toastmaster at annual dinner of the association, held at Hotel Statler in Boston on June 14. Others pictured here are Harold Stone, chairman of dinner, and Aaron Lampert.



before it was consolidated. For Armour he held positions in Helena, Ark., Vicksburg, Miss. and Little Rock.

►The Tiro Frozen Food Locker Co., Mansfield, O., is building an addition to its plant to increase processing facilities. L. M. Pope said he plans to expand manufacturing of bologna and other meat products and enter the wholesale business.

►Charles E. Roth, son of the late treasurer and president of the former Roth Packing Co., Cincinnati, died recently while visiting in Mexico. He was 61 years old.

►J. Frank Carney, who retired in 1940 as Swift & Company sales manager, and Mrs. Carney, recently celebrated their fiftieth wedding anniversary in St. Louis. Carney spent 45 years with Swift before retiring.

►Al W. Wilson, who at one time was with Wilson & Co., died in Winfield, Kans., after a serious illness. He was 80.

►Bill B. Kemp has been named manager of the pork and provision sales department of the Armour and Company plant at St. Joseph, Mo. George H. Damsel, general manager, who made the announcement, said Kemp replaces William H. Biehl, who has been transferred to the Armour plant at S. St. Paul, Minn. Kemp started with the firm in 1947 as a student salesman.

►The Cudahy Packing Co. plant in Omaha, Nebr., has resumed full operations after settlement of a strike by some 2,500 employees.

►The second disastrous blaze in less than five months at the Hamilton, Ont., Canada plant of Essex Packers

Limited, cut short the reconstruction of portions of the building which had been damaged in a \$1,500,000 fire last February. Harry Poworoznyk, president of the firm, said the damage would be somewhat less than suffered from the earlier fire.

►William J. Wardell, 64, a vice president and director of American Can Co., died recently after a long illness. He had been with the firm since 1903.

►Raymond William Phalp, 47, manager of city sales of the Iowa Meat Packers Co., Des Moines, died recently. Phalp had been with Swift & Company in St. Joseph for about 20 years before joining the Iowa Meat Packers Co.

►Roy Ormond, farm service director of Oscar Mayer & Co., Madison, Wis., was one of three guides in a farm-industry tour of Milwaukee businessmen, June 25. Sponsored by the Wisconsin State Chamber of Commerce, the tour included visits to farms in the Milwaukee-Madison area and its purpose was to promote better understanding between farm and city people.

►Fire destroyed the Ace Packing Co. near Fife, Wash., with damage estimated at \$20,000. Fire trucks were not able to fight their way through the traffic jam at the scene.

►Lloyd E. Dickhut, 54, who had been a Swift & Company salesman at Kansas City for 45 years, died recently.

►Henry J. Bergman, 54, who owned the Bergman Meat Packing Co. at Jersey City, N. J., died recently.

►The Carney Market and Packing Co., Dexter, Mo., observed its fiftieth anniversary recently with an eight-day

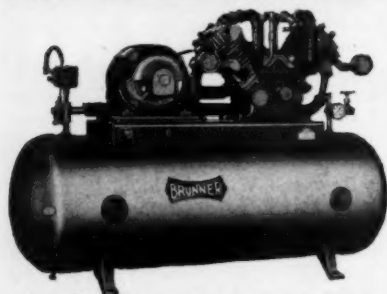
# COMPRESSED AIR

where you need it...  
when you need it...  
and all you need!

Compressed air is practically free labor. When in proper supply at all possible points of use it can contribute a great deal toward holding processing costs in check by helping men and equipment produce with maximum efficiency.

Brunner air compressors are long time "employees" in practically every department of the meat industry. To learn why and how they fit into your earnings picture it is only necessary to meet with your local Brunner representative. His broad experience in compressed air application is available without obligation. It will be a well spent minute to send for his name plus the new Brunner Air Compressor Catalog.

## BRUNNER SINCE 1908 AIR COMPRESSORS



BRUNNER H7533 — 4 cylinder, 3 hp., 2 stage compressor operating at 465 rpm. Equipped with 80 gallon tank for working pressures to 150 lbs.

73 DIFFERENT Brunner Air Compressor models provide a fitted-to-the-job air supply. Capacities range from 1/4 hp to 15 hp—horizontal and vertical styles—single and two stage operation—working pressures up to 200 lbs.—free air up to 98.5 CFM. Brunner slow speed compressors have a 46-year-old reputation for dependability—for holding volumetric efficiency over long years of continuous service. The new Brunner Catalog will show you why.



Send me the name of my local Brunner representative plus the new Brunner Air Compressor Catalog.

Name \_\_\_\_\_  
Company \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_

BRUNNER MANUFACTURING CO., 200 E. 1st St., New York, N. Y.

Also manufacturers of Refrigeration Condensing Units from 1/2 to 75 hp. 100 psi and water cooling units.

celebration. The firm was founded as a meat market in 1902 by the late Frank B. Carney. Mrs. Frank B. Carney is the head of the business today, which is managed by her sons. They have recently modernized and added to their plant. Capacity is 40 hogs an hour and three cattle an hour.

►Sol Morton, president, Meat Industry Suppliers, Inc., Chicago, has returned from an extensive trip through Europe. He studied meat processing operations in plants in England, Denmark, Holland, Belgium, Switzerland and France.

►Little Rock Packing Co., Little Rock, Ark., has taken page ads in the *Arkansas Gazette* to tell readers that "Arkansas Maid Shares Good News with You!" In the copy the company announces that it is "doing something big to help hold prices down," by installing two of the "world's largest and fastest" meat choppers. With these machines costs of frankfurters have been lowered by 9.47 per cent. The machines, surrounded by workers and company officers, are pictured, as are the frank packaging line and the company's fleet of trucks and its salesmen.

►Sale of the Bismarck-Mandan abattoir, Bismarck, N. D., was announced recently. Purchasers were George Schuch, George Remoillong and John Schneider. Since 1947 it had been owned and operated by F. A. and R. S. Klansey. The plant will be enlarged and equipped to process as well as slaughter meat.

►The Armour and Company unit at Northampton, Mass., has been closed after nearly 15 years in that city. Business will be handled by the Springfield plant.

►Luke A. Walker has been promoted to manager of the canned meats and dog food department, Wilson & Co., Dallas, it was announced recently. Walker has been with Wilson 12 years.

►Martha O. Simpson, president of Mixers Incorporated, Philadelphia, is sailing on the *Nieu Amsterdam* on July 22 for a six weeks business trip to France, Belgium, Holland, Denmark and England.

►Recently incorporated meat packing and meat processing firms in New York state include: Williams Meat Co., New York city, by Neil M. Lieblich, Lillian Rosen and Daniel Jacobs, whose addresses are 111 Broadway, New York; H. & S. Meats, by Sol Rosenbluth, Jack Flamhaft and William Zuckerman, 270 Broadway; Bi-Rite Meats, Kings, N. Y., by Harrier Buckner, Anne Warren and George Sassower, 220 Broadway, and Blue Ribbon Meats, Brooklyn, by Pauline Perlman, Vivian Wish and Wol Wish, 65-44 Saunders st., Rego Park, New York, N. Y.

►E. G. Kerr, 60, formerly with Canada Packers Limited, Brantford, Ont., died recently of a heart attack. Kerr

### J. Fred Schmidt of Columbus Packing Family, Dies

J. Fred Schmidt, 37, vice president and general manager of the J. Fred Schmidt Packing Co., Columbus, O., died unexpectedly last week at his home. Death was attributed to a heart attack.

Schmidt had been actively associated for almost 20 years with the packing plant founded by his grandfather, J. Fred Schmidt, in 1886. He was widely known for his work in Catholic charities. He was also president of the Columbus Bulls, a professional football team in the American Association sponsored partly by the Schmidt company. He was also a member of the Bexley Lions Club and the Buckeye State Sheriff's Association.

Survivors include his wife, four sons, father and stepmother, two sisters and two brothers.

### Reliable Packing Co. Begins New Employee Publication

Reliable Packing Co., Chicago, has started publishing a monthly employee magazine. Volume 1, Number 1 of "Pig Tales," carried a message from John E. Thompson, Reliable president, in which he emphasized that the magazine is to be about employees and their activities and that its main purpose is to get to know other employees and the company better. "You are absolutely free to contribute material or not, as you see fit," he said.

The feature in this issue was on Reliable's bacon slicing department, illustrated with half a dozen photographs taken in the plant. News of the company bowling league was prominently displayed.

### F. H. Collins, President of New Orleans Packinghouse, Dies

Frederick Hunter Collins, president of Longino & Collins, Inc., New Orleans, died on June 20. He was 64 years old.

Collins, a native of Tennessee, went to New Orleans in 1909. Longino & Collins was formed in 1916. Both partners had considerable packinghouse experience with some of the major packers. Collins was elected president of the firm in 1951. He was a veteran of World War I. At the time of his death he was a member of International House in New Orleans.

He is survived by two sons, Frederick Hunter Collins, jr., and F. M. Collins.

formerly was on the canning inspection staff of the Canada Department of Agriculture.

►Andrew Deller, a partner in the firm of Tudesko & Deller which formerly operated a packing business in Sacramento, Calif., died recently. He had been in ill health for about three years.

# ILLINOIS BEEF AND PROVISION COMPANY

DIVISION OF  
LOCAL & WESTERN SHIPPERS

• OFFERS TO •  
SAUSAGE MANUFACTURERS  
PROCESSORS  
CHIP STEAK MAKERS

• WE SHIP CARLOAD AND LESS CARLOAD •

- ★ FULL CARCASS BONELESS BULL MEAT
- ★ COWMEAT AND BONELESS VEAL
- ★ BONELESS BEEF AND PORK CUTS
- ★ PORK TRIMMINGS AND BLADE MEAT
- ★ PORK AND BEEF OFFAL

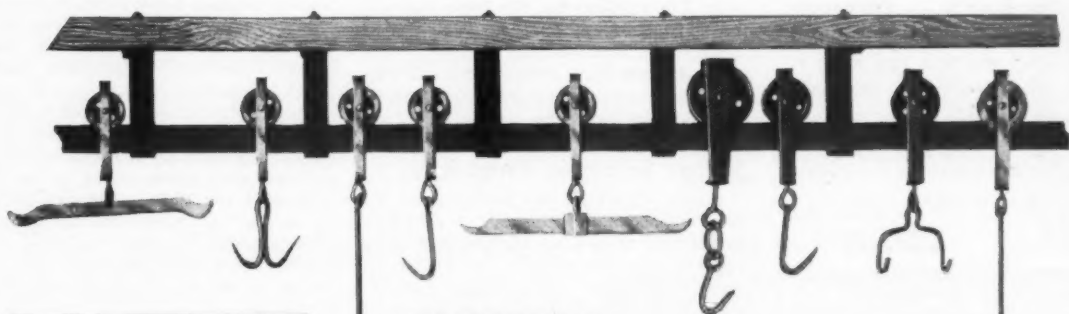
*Call Office Nearest You for Your Requirements*

## LOCAL & WESTERN SHIPPERS

<b>PITTSBURGH</b> 516 Federal St. Allegheny 1-4751 Teletype PG-493	<b>DALLAS</b> 1211 Natl. City Bank Bldg. RAndolph 9361 Teletype DL-80	<b>WILKES-BARRE</b> 641 North Penna. Ave. Wilkes-Barre 2-4121 Teletype WK BR-68
---	--	--

## ILLINOIS BEEF AND PROVISION COMPANY

<b>CHICAGO</b> 327 South LaSalle St. Harrison 7-3061 Teletype CG-1022	<b>PHILADELPHIA</b> Broad at Locust St. Kingsley 5-6761	<b>PITTSBURGH</b> 927 Fifth Ave. Atlantic 1-3612 Teletype PG-202
--	---	---



In addition to Trolleys, KEEBLER is your headquarters for: Friction and Electric Hoists for slaughtering . . . Knocking Pens . . . Viscera Tables . . . Platforms . . . Head Splitters . . . Scalding Tubs . . . Dehairing Machines . . . Smokehouses . . . Grinders, Mixers, Stuffers . . . and a complete line of packer-approved machinery and equipment for every department.

## TROLLEYS for Beef, Hogs, Calves and Sheep!

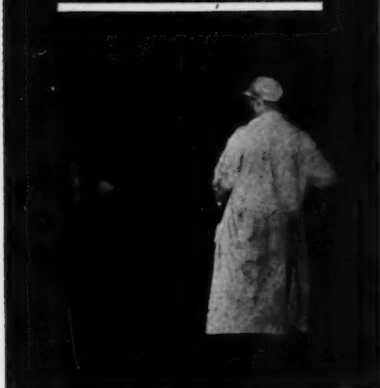
KEEBLER TROLLEYS are keeping meat production lines rolling for both large and small packers throughout the country. Highest quality gray iron wheels with precision grooves are long-lasting and smoother traveling. Beveled to prevent climbing curves and switches. Write for complete specifications of the comprehensive KEEBLER line. We are also equipped to manufacture to your individual requirements.

**ENGINEERED  
ECONOMY**  
Since 1930!

**KEEBLER ENGINEERING CO.**  
1910 W. 59th STREET • CHICAGO 36, ILLINOIS



## How To Clean Smokehouse Walls 4 Times Faster



**N**OW one man cleans this smokehouse faster than four men with scrapers... and does a better job.

Here's why: He has the Oakite Hot-Spray Unit doing the work for him. This sanitation plant on wheels cleans up to 18,000 sq. ft. in half-an-hour... discharges powerful Oakite cleaning solution to break up the soil and rinse it away — completely. No scraping, scrubbing, brushing.

Unit goes anywhere in the plant, is tops for cleaning

- smokehouses
- conveyors
- elevators
- retorts
- kettles
- coolers
- cutting tables

**FREE BOOKLET** tells all about it. Ask your local Oakite Technical Service Representative, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.

Technical Service Representatives Located in Principal Cities of United States and Canada

**SPECIALIZED INDUSTRIAL CLEANING**  
**OAKITE**  
MATERIALS • METHODS • SERVICE

## Farm Leaders Receiving New Armour Publication

Armour and Company's Livestock Bureau has begun publishing a monthly newsletter. It is sent to agricultural and livestock associations, vocational agriculture instructors, farm editors of magazines, newspapers, radio and television stations, college extension people, editorial economists and some 150 key farmers.

In the first issue of *Armour's Analysis*, the editors stated:

"Never before has so much importance been attached to livestock, dairy and poultry production, and to the related non-food industries. Improved methods of animal husbandry, and better ways of processing and merchandising, have been announced with mounting frequency.

"Growing steadily is the list of non-food items stemming from livestock production and processing. A good start already has been made in the discovery and manufacture of pharmaceuticals and chemicals, but the horizon broadens daily. The industries which employ products of animal origin include paints, plastics, wax, synthetic rubber, wetting agents, germicides and an ore flotation in the mining industry. These developments certainly work to the advantage of the entire Meat Team—the producer, processor and retailer—as they help to maintain a profitable and sustained market. For the average citizen, they influence profoundly both social and economic destinies.

"These considerations prompted us to offer this publication. We hope that our messages, being sent to agricultural leaders throughout the country, will serve to keep busy people posted on significant current developments and their relationship to future trends."

## Karas Summer Promotion

Karas Sausage Co., Buffalo, N. Y., has devised an unusual and effective method of promoting its products during the summer months. At all carnivals, picnics and other outdoor gatherings in the area, the company will pass out paper caps to children. The caps are imprinted with "Karas Sausage."

## AMI Convention Will Offer Safety Advice


Members of the American Meat Institute's safety committee are preparing to man a Safety Booth again at this year's annual meeting, October 3 to 7. All of these men are experts in safety in packinghouse operations. From their own practical experience they will give counsel on such questions as: How can a safety program be inaugurated in a plant? What employees should be members of a plant safety committee? How can a packing plant best conduct a plant safety contest? Should plants have a nurse and first aid room? Where can safety posters be obtained?

Packers who stopped at the Safety Booth at last year's annual meeting have reported that they received valuable help and suggestions which they were able to use effectively in their own plants. To mention just one example, a packer who operates a medium-sized plant in Ohio was bothered by a safety problem among his men who were dressing hogs. These men frequently suffered cuts on the left forearm. Members of the Institute's safety committee suggested to him that his men try using the new plastic forearm guard. These guards satisfactorily solved his safety problem.

## Selling in Territories

Alternative pricing methods for manufacturers who ship goods to the territories and possessions were set up this week by the Office of Price Stabilization, in Rev. 1, CPR 9 and Rev. 1, SR 2. The change is effective June 28. Such manufacturers are now selling under CPR 9, revised, which authorizes adding to the landed cost in the territory the percentage markup which they took on such sales in the period from December 19, 1950, to January 25, 1951. Under the new procedure, the manufacturer may add the same markup to his ceiling price under another OPS regulation at the port of shipment to the territory.

Price officials said the new procedure would make no change in ceiling prices.



**AROMIX**  
THE MARK OF QUALITY

*The finest seasonings  
and specialties  
for discriminating  
packers.*

**AROMIX CORPORATION**  
612-614 West Lake St. • Chicago 6, Ill. • DEarborn 2-0990





## ADLER STOCKINETTE

You HOLD EVERYTHING . . . color, flavor, shape  
when you SMOKE HAMS in famous

For QUALITY smoked meat, economy in packing, shipping, freezing, storing, specify Adler, makers of quality knit products for over 80 years. Widest range in widths and construction assures RIGHT stockinette for any cut, all sizes, for ham, beef, veal, pork, etc. Write for FREE catalog and price list to

THE ADLER COMPANY, Dept. N  
CINCINNATI 14, OHIO

WORLD'S LARGEST MANUFACTURER OF STOCKINETTE

### ADLER REPRESENTATIVES

PHIL HANTOVER, INC.  
1717 McGee St.  
Kansas City 8, Mo.  
JOS. KOVOLOFF  
800 N. Clark Street  
Chicago, Illinois  
JACK SHRIBMAN  
5610 Berks St.  
Philadelphia 31, Pa.  
R. E. BAUMAN CO.  
3419 West 1st St.  
Los Angeles 4, Calif.



NO.  
71

## UTILITY TRUCKS

Here is a heavy duty truck of unusual versatility. You will find innumerable uses for this splendid truck. It has exceptional ease in running despite a capacity of 14½ cu. ft. Can be turned on short radius. Body is #12 ga. steel, with double pressed rims. Corners rounded with 1½" radius for sanitation. All welded construction. Body, including axle brackets, is hot dip galvanized after fabrication.

### - PRICES -

METAL WHEELS, PLAIN BEARINGS \$ 80.00

NEOTREAD ROLLER BEARING WHEELS 101.00

FOB Chicago

We can supply all standard types of packing-house trucks and also invite your inquiries on special units built to your own specifications.

## E. G. JAMES COMPANY

316 So. LaSalle St. HArrison 7-9062  
CHICAGO 4, ILL.

## ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.  
Chicago Office, 332 S. Michigan Ave.

## NORCROSS ... the first successful ALL-STAINLESS STEEL MEAT FORK

now used in  
hundreds of plants

- Never rusts
- Never needs retinning or refinishing
- Sanitary . . . no metallic contamination or bacterial attack
- Easy to clean and sterilize
- Light weight . . . only 5 lbs.
- Available in both 32 in. "D" and 48 in. straight type handle in 4-tine and 5-tine models
- Polished tines, satin-finish handle

ORDER A SAMPLE  
AND BE CONVINCED



C. S. NORCROSS & SONS CO.  
BUSHNELL ILLINOIS

## Reco REFRIGERATOR FANS



blow upwards!

- Keep coils from frosting
- Dry up moisture
- Kill odors

SAVE THEIR COST EACH MONTH

REYNOLDS  
ELECTRIC COMPANY

Established 1900

3089 River Road

River Grove, Ill.

## Salometer Strength Critical Factor in Brine Cooling

Refrigeration units in packing plants require more attention in summer than they do during other seasons. Failure to attend to any of many details may result in a serious plant breakdown. Engineers usually tend to watch such matters as suction and head pressures and correct condenser water temperatures religiously, but may neglect another very important factor—control of brine.

Too frequently salt is simply shoveled into the pan of the refrigerating unit and replenished when it melts away. This technique wastes not only salt but



meat as well. As the loose salt is shoveled into the pan, the salometer reading generally will jump beyond the desired range. The salt dissolves too quickly. It is estimated that a 10 deg. jump in salometer strength will increase shrink loss by one quarter of one per cent. In terms of a cooler that holds 600 hogs or 250 head of cattle, this represents real money. Roughly this is equivalent to about 250 lbs. of dressed product lost due to excessive brine strength.

Also, a 10 deg. jump in salometer strength results in about a 12 per cent increase in salt usage.

Both the meat shrink loss and the salt loss can be eliminated through use of Kooler Kubes, an International Salt Co. product. The cubes are compressed of pure salt and weigh 50 lbs. each. They permit the proper amount of salt to be added. They dissolve at a predetermined rate and are said to maintain a salometer strength that will not vary more than one degree over a 24-hour period.

The cubes have a further advantage. They cut the time needed to service refrigeration units using brine and eliminate the need for cleaning the various spray nozzles. The Marhoefer Division, Kuhner Packing Co., Muncie, Ind., reports that with the cubes it can service

its various cooler refrigerating units in 2 hours and 20 minutes per day contrasted with five or six hours previously required for the same task.

During the three months the plant has used the cubes, not one refrigeration unit has been cleaned out. When the plant used loose salt, it was necessary to devote two hours per week to cleaning the spray nozzles of each unit. The cubes are free of impurities that will clog the nozzles.

## Food Technologists Hear Panel on Food Chemicals

At a panel devoted exclusively to the controversial question of chemicals in foods, a highlight of the recent meeting of the Institute of Food Technologists, various solutions to the problem were outlined by O. H. Thomas Austern. He defined the problem as a political issue, and one that must be decided primarily on the basis of "citizenship." Austern is a member of the law firm of Covington & Burling, Washington, D. C.

The two systems of dealing with the question, he said, are: 1) the requirement that the Food and Drug Administration be given advance notice when new chemicals were to be added, and 2) to get specific permission to add them.

Charles Frey, president of the Institute, urged that public safety be the key factor in any decisions covering the use of chemicals in food. In many cases, he pointed out, food additives have been used to enhance and fortify foods without jeopardizing that safety. He suggested that toxicological data on new chemicals be presented by committees to the Food and Drug Administration rather than by hearings.

Dr. Herbert S. Longenecker of the University of Pittsburgh pointed out that the Food Protection Committee of the National Research Council had not examined sufficient data on the use of surfactants and other chemicals in foods to endorse their safety.

On the other hand, Elliott A. Maynard of the University of Rochester contended that the tools of the toxicologists are adequate to protect public health. If a chemical proves extremely toxic in preliminary testing, or if it has widely varied actions, it is usually eliminated, he said. However, he asserted that toxicity as such should not banish use of the chemical. Many of the chemicals which have been proved most creditable in foods are toxic if taken in "improbable quantities."

## Grading Charges Attacked

Directors of the Florida State Cattle-men's Association have been instructed to bring to the official attention of Florida's congressional delegation the situation regarding fees charged to slaughterers for grading beef under OPS. These fees, reported as high as \$3.60 per head, are too high for the small packer, the association declared.

## FLASHES ON SUPPLIERS

TRANSPARENT PACKAGE CO.: E. E. Ellies, formerly manager of the

Film and Flooring division, Goodyear Tire and Rubber Co., Akron, Ohio, has been appointed vice president and director of sales of Transparent Package Co., Chicago, effective July 7, according to an announcement by Seymour Oppenheimer, Tee-Pak president. R. R. Stigler, vice president of the Chicago firm for many years, will assume the duties of national accounts manager. L. B. Tauber, vice president



E. E. ELLIES



R. R. STIGLER



L. B. TAUBER

in charge of Eastern division sales for Tee-Pak, has been placed in charge of the activities of the entire United States sales staff as field sales manager. Tauber will make his headquarters in Chicago.

HURON MILLING CO.: Robert M. Farr, president of this Harbor Beach, Mich., firm has announced the election of B. F. Bowman as vice president in charge of sales and product development; Carl S. Smith as vice president and production manager, and David E. Wilcox as treasurer. Bowman, who will headquarter in New York City, had been director of new products development for Pillsbury Mills.

WESTERN WAXED PAPER DIVISION, CROWN ZELLERBACH CORP.: This division has opened a New York office to serve its growing eastern clientele, it was announced by James E. Crosby, general manager. Located at 122 E. 42nd st., the office will be under the direction of Karl Wuestenfeld, sales manager, but will have Richard E. Ehlers in residence in New York. Ehlers also will serve the New England and Atlantic seaboard territories.

AMERICAN CAN CO.: D. B. Craver has been named general manager of sales for Canco, taking the former post of T. E. Alwyn, who last year was made vice president in charge of sales.

S

CO.:  
the

5

as-  
sents  
dent

R

s for  
re of  
nited  
mana-  
quar-t M.  
each,  
ction  
nt in  
elop-  
ident  
id E.  
will  
had  
elop-DIVI-  
R.P.:  
York  
n cli-  
es E.  
nd at  
nder  
sales  
d E.  
Ehl-  
glandraver  
er of  
post  
made

1952

WHY ONLY  
**CRYOVAC**  
 PROCESS PROTECTION  
 CAN PUT YOU IN THIS  
 EXCLUSIVE PICTURE ➡



From one of the largest single food stores in America:

"CUSTOMER REACTION TO  
**CRYOVAC PACKAGING**  
IS EXCELLENT. WE HAVE NOTICED  
A PRONOUNCED INCREASE IN OUR  
HAM, PICNIC, AND DAISY BUSINESS."

Says JAMES E. LIND, Assistant to the President  
Albany Public Markets  
ALBANY, NEW YORK



Field reports show that  
sales are stimulated  
wherever CRYOVAC  
packaging has been in-  
troduced. The increased  
eye appeal sells . . . the  
quality retention makes  
repeat sales.



CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts





# "CRYOVAC PACKAGING IS CONVENIENT... EASY TO APPLY"

Says DAVID H. CROOKS  
The Kroger Co.  
CINCINNATI, OHIO

Kroger has used Cryovac in its Cincinnati, Detroit, and Cleveland meat operations for more than a year. This retail food chain finds Cryovac a convenient and easy-to-apply protective covering.



**DEWEY and ALMY**  
Chemical Company

Cambridge 40, Massachusetts

THE SECOND SKIN  
CRYOVAC  
PROTECTED  
SEALS FLAVOR IN

CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



**"CRYOVAC IS THE GREATEST  
ADVANCEMENT IN THE PREPACKAGING  
OF SMOKED MEATS AND POULTRY  
IN RECENT YEARS!"**

Says L. G. HULL  
Meat Manager, Woodward Stores,  
**VANCOUVER, B. C.,**  
whose meat department is  
one of the world's largest.



CRYOVAC, for the first time,  
enables meat departments to  
make practical use of "massed  
displays" . . . the same tech-  
nique that has proven so suc-  
cessful in grocery departments.  
Large displays make selling  
easier, result in increased sales.

THE SECOND SKIN  
CRYOVAC  
PROTECTED  
SEALS FLAVOR IN

CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts

NG

I LIKE CRYOVAC PACKAGING!

THERE'S NO DISCOLORATION . . .  
NO SHRINKAGE!

Says Cesar J. Cattaneo, Meat Supervisor  
Big Owl Market  
NORTH HOLLYWOOD, CALIF.



**Mr. Cattaneo says:**

"I like CRYOVAC because it enables us to prepare hams ahead of rush periods.

"No discoloration due to oxygen being present in the package.

"No shrinkage.

"With the CRYOVAC process and use of Cry-O-Rap bags our food is protected from destructive bacteria."

THE SECOND SKIN  
CRYOVAC  
PROTECTED  
SEALS FLAVOR IN

CRY-O-RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts

# CRYOVAC PACKAGING

**MAKES MY WHOLE MEAT CASE  
LOOK FRESHER — EVEN WHEN  
I WRAP DAYS AHEAD!**

Says **HENRY WAGNER**  
Manager, Meat Dept.  
Wrigley Super Markets  
**WAYNE, MICHIGAN**



Because CRYOVAC packaging retains color and moisture longer, you, too, can pre-package well ahead of rush periods!



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts



CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



# "CRYOVAC PACKAGING is a real sales builder for us!"

Says EMORY V. PHELPS  
Meat Department Manager  
Acme Markets,  
BALTIMORE, MD.



Mr. Phelps says, "We like CRYOVAC packed smoked meats because we have learned that they hold up better in appearance and condition of the packages with much self-service handling. Color retention is also very good under our fluorescent lighting. This package is a real sales builder for us".



CRY • O • RAP bags are made  
from a special  
Dewey and Almy — Dow Saran



**DEWEY and ALMY**  
**Chemical Company**

Cambridge 40, Massachusetts

# only **CRYOVAC** ...

PROCESS PROTECTION

## with this "second skin" process...

Unlike any other method of wrapping in film, foil or paper, the CRYOVAC process actually shrinks-on a transparent CRY-O-RAP\* bag - providing a clear, tough, odorless protection that fits skin-tight to the natural contours of the product.

1



The product is slipped into a special CRY-O-RAP bag made of a remarkable transparent plastic film.

2



Vacuumizing removes oxygen, eliminating air pockets where oxidation and rancidity occur.

3



The sealed bag is dipped for an instant in hot water, shrinking it permanently to a skin-tight fit.

4

The result is a beautiful, transparent, custom-fitted second skin that retains weight, flavor, and adds eye-appeal to the product.

## offers Meat Packers all these star advantages:

- ★ Better appearance
- ★ Retains flavor
- ★ Protects against weight loss
- ★ Longer storage life
- ★ Maintains color under fluorescent lights



**DEWEY and ALMY**  
Chemical Company

CAMBRIDGE 40, MASSACHUSETTS



\* Made from a special Dewey and Almy - Dow Saran.

Want  
more  
facts?

ASK US TODAY!



Self  
Sale  
Bott

Sel  
more  
time  
pers  
servi  
a Du

Th  
Save  
time  
Pont  
recom  
Mark

Ma  
week  
the s  
in s  
purch  
while  
shop  
5,467

Du  
point  
the  
shop  
prev  
day,  
boug  
in 5  
para  
surv  
week  
when  
for s

Ex  
"imp  
mea  
Pont  
port  
part  
14.8  
mea  
pack  
puls  
cent

F  
citi  
each  
der  
sele  
com  
C

from  
Wil  
Pon

On  
Ma

T  
Dep  
men  
lish  
ord  
cur  
Me  
ing  
pla  
pac

era  
obt  
and  
cha

Th

## Self-Serve Meats Increase Sales, Eliminate Traffic Bottleneck, Says Du Pont

Self-service meat shoppers purchased more products in about one half the time it took a similar number of shoppers to complete their purchases in service meat departments, according to a Du Pont consumer survey.

The survey, "Time Lost or Time Saved," the first of a new series of time studies, was released at the Du Pont Film Department Exhibit at the recent annual convention of the Super Market Institute.

Made during a normal shopping week in stores throughout the country, the study disclosed that 2,700 shoppers in self-service meat departments purchased 5,927 items in 116.7 hours, while an equal number of service meat shoppers spent 198 hours making 5,467 purchases.

During the weekend, the survey pointed out, the rate of meat sales and the time saved by self-service meat shoppers was even greater than on previous days. On Friday and Saturday, a group of self-service shoppers bought 9 per cent more meat products in 55 per cent less time than a comparable group of service shoppers. The survey also noted the absence of the weekend traffic bottleneck in stores where prepackaged meats were ready for shoppers buying on "impulse."

Emphasizing the important part "impulse" buying plays in building meat sales, the survey said a recent Du Pont study, "On With the New," reported that fresh meats in service departments have an impulse rating of 14.8 per cent; luncheon and smoked meats, 33.6 per cent. But in fully prepackaged meat departments the impulse rate was 19.9 per cent and 48 per cent, respectively.

Food stores in several American cities participated in the survey. For each self-service meat department under observation, Du Pont researchers selected a service meat department of comparable size.

Copies of the survey may be obtained from the Du Pont Film Department in Wilmington, Del., or from local Du Pont representatives.

## Only Inspected Plants May Use Foreign Meats

The legal division of the Agriculture Department has ruled that the Department does not have authority to establish federal inspection in state plants in order to allow those plants to handle cured meats imported from Canada and Mexico. The USDA had been considering the possibility of establishing this plan, on a reimbursable basis, with the packer paying the cost.

As a result of the decision only federally inspected plants will be able to obtain meat for processing in Canada and Mexico. This situation could be changed only by Congressional action.

# NEVERFAIL

... for  
taste-tempting  
**HAM  
FLAVOR**

"The Man You Know"



The Founder of  
H. J. Mayer & Sons Co., Inc.

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

## H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited WINDSOR, ONTARIO

IMPROVE YOUR LARD.....

## DEODORIZED • HYDROGENATED LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL  
FREE SAMPLES ON REQUEST....

**"CUDAHY OF CUDAHY"**  
CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000



Write for full details, or a trial mold.  
**THE GLOBE COMPANY**  
4000 S. Princeton Ave. Chicago 9, Illinois

## GLOBE-HOY SPEED LOAF MOLDS

Save time and labor in washing, handling and stuffing while producing the same firm, dense product for which all Globe-Hoy molds are famous. Easily cleaned — no breakable parts.

AVAILABLE FROM  
STOCK NOW!



# A strong family tie

## MAKES SALES COME FASTER

Meat products come in many sizes and shapes, but it's easy to give them a "family look" when you pack them in attractively labeled Continental cans. That's important because dealers like to get behind "name" products—they know that a customer for one item is a likely customer for the line. Continental makes cans for every kind of meat product... our lithographers are masters at decorating them for sales appeal. Have you heard our story?



# CONTINENTAL © CAN COMPANY

CONTINENTAL CAN BUILDING

100 East 42nd Street

New York 17, N. Y.

EASTERN DIVISION  
100 East 42nd Street, New York 17

CENTRAL DIVISION  
135 So. La Salle Street, Chicago 3

PACIFIC DIVISION  
Russ Building, San Francisco 4



# Meat And Meat Foods Processing In May Somewhat Above Last Year

**T**OTAL meats and meat foods prepared and processed under federal inspection during the five-week period from April 27 through May 31 showed an increase over the month of May last year, figures compiled by the U.S.

## MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—APRIL 27, 1952, THROUGH MAY 31, 1952, COMPARED WITH MAY, 1951

Placed in cure—	1952	May, 1951	1951	1952	1951
Beef	9,619,000	8,226,000	41,609,000	37,790,000	
Pork	332,587,000	345,741,000	1,579,632,000	1,459,226,000	
Other	63,000	435,000	465,000	1,205,000	
Smoked and/or dried—					
Beef	3,862,000	5,063,000	22,535,000	24,252,000	
Pork	239,391,000	231,728,000	841,861,000	1,099,374,000	
Cooked meat—					
Beef	5,831,000	5,488,000	25,804,000	24,815,000	
Pork	33,722,000	42,605,000	173,402,000	180,193,000	
Other	221,000	133,000	1,078,000	864,000	
Sausage—					
Fresh finished	18,180,000	17,574,000	97,853,000	91,935,000	
To be dried or semi-dried	10,814,000	11,142,000	48,119,000	152,753,000	
Franks, wieners	54,864,000	52,338,000	204,543,000	193,949,000	
Other, smoked or cooked	59,461,000	55,816,000	228,180,000	220,296,000	
Total sausage	143,319,000	136,870,000	578,230,000	552,517,000	
Loaf, head cheese, chill, jellied					
products	20,291,000	20,411,000	78,068,000	79,763,000	
Steaks, chops, roasts	62,858,000	78,786,000	391,810,000	365,245,000	
Bouillon cubes, extract	273,000	608,000	1,302,000	2,828,000	
Sliced bacon	78,932,000	75,004,000	331,390,000	302,943,000	
Sliced, other	4,515,000	2,799,000	16,147,000	11,363,000	
Hamburger	8,158,000	11,689,000	61,120,000	44,348,000	
Miscellaneous meat product	2,961,000	3,854,000	16,528,000	17,340,000	
Lard, rendered	179,712,000	190,245,000	999,399,000	894,879,000	
Lard, refined	130,266,000	165,068,000	682,000,000	609,282,000	
Oil stock	9,272,000	9,969,000	41,963,000	41,604,000	
Edible tallow	7,027,000	6,412,000	26,778,000	31,535,000	
Rendered pork fat—					
Rendered	9,375,000	9,598,000	39,219,000	42,441,000	
Refined	5,758,000	4,929,000	20,935,000	22,076,000	
Compound containing animal fat	26,573,000	21,226,000	109,653,000	111,576,000	
Oleomargarine containing animal fat	1,947,000	1,808,000	6,927,000	9,096,000	
Canned product (for civilian use and Dept. of Defense)	145,638,000		666,542,000		
Total	1,463,048,000	1,379,084,000	5,793,483,000	5,940,194,000	
†Totals: Five weeks, April 27 through May 31.					
†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.					

## CUTTING MARGIN LOSS SHARPEST FOR LIGHT HOGS

(Chicago costs and credits, first three days of week.)

All hog classes wound up deeper in the minus column following further adjustments downward in prices of several meat cuts the past week. The lightweights seemed to take the sharpest loss in valuation compared with the other two.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price lb.	Value per cwt. live	Per cwt. alive	Per cwt. yield	Pct. live wt.	Price lb.	Value per cwt. live	Per cwt. alive	Per cwt. yield	Pct. live wt.	Price lb.	Value per cwt. live	Per cwt. alive	Per cwt. yield
Skinned hams	12.6	49.5	\$ 6.24	\$ 8.86	12.6	48.9	\$ 6.16	\$ 8.66	12.9	48.5	\$ 6.26	\$ 8.78		
Picnics	5.6	30.5	1.71	2.47	5.5	28.2	1.55	2.17	5.3	27.5	1.46	2.04		
Boston butts	4.2	34.2	1.44	2.09	4.1	33.0	1.35	1.91	4.1	33.0	1.35	1.88		
Loins (blade in)	10.1	48.2	4.87	7.04	9.8	45.5	4.45	6.32	9.6	38.8	3.72	5.20		
Lean cuts			\$14.26	\$20.46			\$13.51	\$19.06			\$12.79	\$17.90		
Bellies, S. P.	11.0	29.2	3.21	4.54	9.5	28.7	2.83	3.87	3.9	23.7	.92	1.30		
Bellies, D. S.					2.1	19.0	.40	.57	8.6	10.0	1.63	2.28		
Fat backs					3.2	8.2	.28	.39	4.6	9.8	.46	.64		
Plates and jowls	2.9	11.0	.33	.48	3.0	11.0	.34	.48	3.4	11.0	.39	.56		
Raw leaf	2.3	8.9	.29	.29	2.2	8.9	.29	.29	2.2	8.9	.29	.29		
P.S. lard, rend. wt. 13.9	9.8	1.37	1.95	12.3	9.8	1.21	1.77	10.4	9.8	1.02	1.42			
Fat cuts & lard			\$ 5.11	\$ 7.26			\$ 5.26	\$ 7.37			\$ 4.62	\$ 6.49		
Spareribs	1.6	38.2	.61	.88	1.6	29.0	.45	.67	1.6	24.5	.39	.54		
Regular trimmings	3.3	17.7	.59	.85	3.1	17.7	.55	.77	2.9	17.7	.52	.74		
Feet, tails, etc.	2.0	8.5	.17	.25	2.0	8.5	.17	.25	2.0	8.5	.17	.25		
Offal & misc.			.70	1.15			.70	1.14			.70	1.13		
TOTAL YIELD & VALUE	60.5		\$21.44	\$30.85	71.0		\$20.64	\$29.26	71.5		\$19.10	\$27.06		
Cost of hogs			\$20.50				\$20.34				\$19.79			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.32				1.19				1.13			
TOTAL COST PER CWT.			\$21.92				\$21.63				\$21.02			
TOTAL VALUE			\$31.54				\$30.46				\$29.18			
Cutting margin			—\$1.44				—\$1.20				—\$1.83			
Margin last week			— .12	— .15			— .92				— 1.68	— 2.14		

Department of Agriculture indicated. The five-month total was below 1951.

Touching on the larger-volume meats, pork placed in cure at 332,587,000 lbs. registered a decline from last year's 345,741,000 lbs. for May, but was more than April processing of 255,465,000 lbs. This year's five-month total of 1,579,637,000 lbs. was more than the 1,459,226,000 lbs. last year. Smoked and/or dried pork meats prepared during the period amounted to 239,391,000 lbs. against 231,728,000 lbs. last year. The five-month total for these items was 841,861,000 lbs. against 1,099,374,000 lbs. last year.

Sausage stocks prepared totaled 143,319,000 lbs. compared with 136,870,000 lbs. a year ago, and 105,061,000 lbs. last April. The January-May output of sausage amounted to 578,230,000 lbs. against 552,517,000 lbs. last year.

Rendered lard of 179,712,000 lbs.

## MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN FOUR-WEEK PERIOD, APRIL 27 THROUGH MAY 31, 1952

	Pounds of finished product	
	Slicing and institutional (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	17,646,000	10,825,000
Canned hams	17,985,000	470,000
Cornd beef hash	170,000	4,325,000
Chili con carne	616,000	4,692,000
Viennas	139,000	3,673,000
Franks, wieners in brine	20,000	228,000
Deviled ham		688,000
Other potted or deviled meat food products	4,000	3,638,000
Tamales	47,000	2,186,000
Sliced dried beef	32,000	546,000
Liver product		225,000
Meat stew (all products)	52,000	3,573,000
Spaghetti meat products	65,000	4,021,000
Tongue (other than pickled)	74,000	258,000
Vinegar pickled products	1,071,000	2,010,000
Bulk sausage		1,159,000
Hamburger, roasted or cured beef, meat and gravy	59,000	1,301,000
Soups	1,895,000	37,541,000
Sausage in oil	374,000	193,000
Tripe	90,000	576,000
Brains		290,000
Bacon	54,000	162,000
All other meat with meat and/or meat by-products—20% or more	391,000	3,477,000
Less than 20%	126,000	13,283,000
Total	40,881,000	99,304,000

showed a decline from the 190,245,000 lbs. for May last year. April rendering amounted to 168,638,000 lbs. During the five months ended May 31 renderers put up 999,399,000 lbs. of product compared with 894,879,000 lbs. in 1951. Refined lard rose from 104,753,000 lbs. in April to 130,266,000 lbs. for the five weeks, which included part of April and all of May. May rendering last year totaled 165,068,000 lbs.

Meat and meat foods canned under federal inspection showed luncheon meat the biggest item at 17,646,000 lbs. in sizes 3 lbs. and over compared with 10,825,000 lbs. in the under 3-lb. sizes.

The nature of most other items rendered them most practical in the smaller containers as the five-week total indicated. Total poundage in the smaller containers was 99,304,000 lbs. compared with 40,881,000 lbs. in the 3-lb. and over sizes.

# Meat Output Gains For Third Week; Slaughter of All Species Above 1951

THE first widespread hot spell of the year, although adversely affecting demand for meat supplies, did not cause an immediate drop in meat production. A small increase was noted over the week previous. Output of meat under federal inspection for the week ended

killed and amount of meat turned out. Cattle slaughter was 30 per cent above a year ago. Hogs were the only class to show a drop in slaughter from the week earlier.

Cattle slaughter was estimated at 248,000 animals for an 18,000-head gain

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended June 21, 1952, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Prod. mil. lb.
June 21, 1952.....	248	136.9	108	12.9	1,082	145.8	228	10.0	306.0
June 14, 1952.....	230	127.2	102	11.9	1,101	155.2	222	9.8	304.1
June 23, 1951.....	191	106.6	92	11.4	993	145.0	187	8.2	270.0

## AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
June 21, 1952....	985	552	215	119	256	141	94	44	15.2	40.2
June 14, 1952....	987	553	210	117	255	141	94	44	15.1	42.4
June 23, 1951....	975	536	215	119	265	146	90	38	15.1	39.2

June 31, at 306,000,000 lbs., was about 2,000,000 lbs. more than the previous week and about 13 per cent above output for the corresponding period last year. This was the third successive week of increased meat production.

All species of livestock contributed to the increase, with cattle leading the field in both percentage of numbers

over the week before, and 57,000 head more than last year. The result of the increased cattle kill was 136,900,000 lbs. of beef for the week compared with 127,200,000 lbs. the preceding week and 105,600,000 lbs. last year.

Commercial slaughterers handled 108,000 head of calves during the week against 102,000 the week before and

92,000 a year ago. In terms of veal, these calves amounted to 12,900,000 lbs. compared with 11,900,000 the previous week and 11,400,000 lbs. last year.

The slaughter of 1,032,000 hogs indicated a 69,000 drop from the week before but more than last year's 983,000 kill. Pork production of 145,800,000 lbs. of meat was proportionately under the previous week's 155,200,000 lbs., but the 10 lbs. lighter average weight this year accounted for the slight gain over the 145,000,000 lbs. a year ago despite the big increase in slaughter this year. Lard production dropped 2,200,000 lbs. as indicated by 40,200,000 lbs. against 42,400,000 lbs. the previous week, but was decidedly more than the 39,200,000 lbs. last year.

Sheep and lamb slaughter amounted to 228,000 animals compared with 222,000 the preceding week and 187,000 in 1951. These numbers of sheep and lambs accounted for 10,000,000, 9,800,000 and 8,200,000 lbs. of lamb and mutton for the three weeks, respectively.

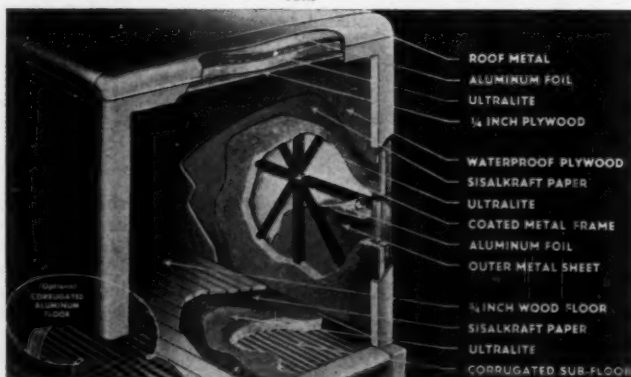
## ST. LOUIS HOGS IN MAY

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

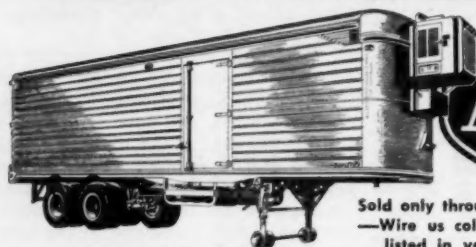
	May 1952	May 1951
Hogs received .....	245,065	299,125
Highest price .....	\$23.00	\$22.50
Lowest price .....	18.75	21.00
Average price .....	20.54	21.19
Average weight, lbs. ....	218	220

## Long-haul Insulation

Ultralite insulation is applied carefully, sealed in aluminum foil to provide an extra margin of safety in Dorsey Refrigerator Vans. Features that reduce moisture absorption make Dorseys lighter in the long run.



- ROOF METAL
- ALUMINUM FOIL
- ULTRALITE
- 1/4 INCH PLYWOOD
- WATERPROOF PLYWOOD
- SISALKRAFT PAPER
- ULTRALITE
- COATED METAL FRAME
- ALUMINUM FOIL
- OUTER METAL SHEET
- 1/4 INCH WOOD FLOOR
- SISALKRAFT PAPER
- ULTRALITE
- CORRUGATED SUB-FLOOR



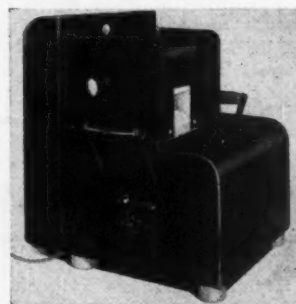
**DORSEY TRAILERS**

Sold only through Authorized Distributors  
—Wire us collect if you don't find one listed in your telephone directory.

**DORSEY TRAILERS, INC. • ELBA, ALA.**

## NEW FAMO Automatic FAT CUBER

LOW COST • PORTABLE



FAST—EFFICIENT

Ideal for small batch work, yet will cut up to 400 lbs. per hour. Easy to use—EASY TO CLEAN. SIMPLE IN DESIGN. STURDY CONSTRUCTION. Cuts 1/4" x 1/4" x 1/4" or 1/4" x 1/4" x 3/8". Additional knifehead available to cut cubes 3/8" x 3/8" x 3/8" or 3/8" x 3/8" x 1".

WRITE TODAY FOR FULL INFORMATION

**Kurhan Co., Inc.** 261 Fifth Ave. New York 14, N.Y.

# MEAT and SUPPLIES PRICES CHICAGO

## WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	June 25, 1952
Prime, 800/800	52 @ 52 1/2
Choice, 500/700	50 1/2 @ 51
Choice, 700/900	49 1/2 @ 50 1/2
Good, 700/800	47 1/2 @ 48
Commercial cows	39 1/2 @ 40
Can. & cut.	33 1/2 @ 34
Bulls	41 @ 42

## STEER BEEF CUTS†

(\*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	63.0 @ 64.9*
Forequarter	45.0 @ 47.0
Round	61.0 @ 63.0
Trimmed full loin	91.0 @ 92.0
Flank	14.0 @ 16.0
Regular chuck	43.0 @ 48.0
Fore Shank	30.0 @ 32.0
Brisket	40.0 @ 43.0*
Rib	68.0 @ 70.0
Short plate	11.0 @ 15.0
Back	57.0 @ 59.0
Triangle	47.1

Choice:	
Hindquarter	60.0 @ 63.0
Forequarter	48.0 @ 50.0
Round	61.0 @ 63.0
Trimmed full loin	83.0 @ 84.0
Flank	14.0 @ 16.0
Regular chuck	43.0 @ 48.0
Fore Shank	30.0 @ 32.0
Brisket	40.0 @ 43.0
Rib	68.0 @ 70.0
Short plate	11.0 @ 15.0
Back	57.0 @ 59.0
Triangle	47.1

(\*Ceiling base prices, f.o.b. Chicago)

## BEEF PRODUCTS†

Tongues, No. 1	37.9
Brains	7 1/2 @ 10 1/2
Hearts	24 @ 25
Livers, selected	60.9
Livers, regular	56.9
Tripe, scalded	10 1/2 @ 11
Tripe, cooked	12 1/2 @ 13
Lips, scalded	12 1/2 @ 13
Lips, unscalded	10 @ 11
Lungs	7 1/2
Melts	7 1/2
Udders	6 1/2

\*Ceiling base prices, loose, f.o.b. Chicago.

## BEEF HAM SETS†

Knuckles	65 1/2 @ 66.30*
Insides	65 1/2 @ 66.30*
Outsides	63 1/2 @ 64.30*

\*Ceiling base prices, f.o.b. Chicago.

## FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	42.20
Veal breads, under 6 oz.	.90
12 oz. up	.96
Calf tongues	34
Lamb fries	73.00 @ 74.10
Ox tails, under 1/2 lb.	27.70
Over 1/2 lb.	27.70

\*Ceiling base prices, f.o.b. Chicago.

## WHOLESALE SMOKED MEATS (L.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	53 @ 58
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	56 @ 58 1/2
Hams, skinned, 16/18 lbs., wrapped	52 @ 57
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55 @ 58
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	36 @ 43
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	37 @ 39
Bacon, No. 1 sliced, 1-lb. open-faced layers	48 @ 53

## VEAL—SKIN OFF†

Carcass  
(L.c.l. prices)

Prime, 80/150	52 @ 54
Choice, 50/80	49 @ 51
Choice, 80/150	51 @ 53
Good, 50/80	47 @ 50
Good, 80/150	49 @ 51
Commercial, all wts.	40 @ 46

†For permissible additions to ceilings see CPH 101.

## CARCASS LAMBS

(L.c.l. prices)

Prime, 30/50	54.00 @ 57.00
Choice, 30/50	54.00 @ 57.00
Good, all weights	44.00 @ 50.00

## CARCASS MUTTON

(L.c.l. prices)

Choice, 70/down	16 @ 18
Good, 70/down	15 @ 17
Utility, 70/down	11 @ 12 1/2

## FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/14	50
Hams, skinned, 14/16	49 1/2*
Pork loins, regular	
12/down, 100's	49 @ 50
Pork loins, boneless, 100's	62
Shoulders, skinned, bone-in, under 16 lbs., 100's	33 @ 34
Picnics, 4/6 lbs., loose	31
Picnics, 6/8 lbs., loose	29
Boston butts, 4/8 lbs., 100's	36 @ 37
Tenderloins, fresh, 10's	55.50*
Neck bones, bbls.	10 @ 11
Livers, bbls.	20 @ 20 1/2
Brains, 10's	15.00 @ 15.50*
Ears, 30's	7 1/2 @ 8
Snouts, lean-in, 100's	7 @ 8
Feet, front, 30's	5*

## SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	18
Pork trim., guar. 50% lean, bbls.	20 1/2 @ 21
Pork trim., 95% lean, bbls.	50
Pork cheek meat, trmd., bbls.	40.20*
Bull meat, bon'ls, bbls.	54
C.C. cow meat, bbls.	45 @ 46 1/2
Beef trimmings, bbls.	34
Bon'ls chucks, bbls.	51 @ 52
Beef head meat, bbls.	37 1/2
Beef cheek meat, trmd., bbls.	38 1/2
Shank meat, bbls.	50 @ 60
Veal trim., bon'ls, bbls.	44 1/2 @ 50

\*Packers ceiling, f.o.b. Chicago.

## SAUSAGE CASINGS

(f.o.b. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	75 @ 80
Domestic rounds, over 1 3/4 in., 140 pack	95 @ 1.05
Export rounds, wide over 1 3/4 in.	1.45 @ 1.60
Export rounds, medium, 1 1/2 to 1 3/4 in.	1.00
Export rounds, narrow, 1 1/4 in. under	1.15
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	4
Middles, sewing, 1 1/4 in.	1.35 @ 1.40
Middles, select, wide, 2 1/2 to 3 in.	1.60
Middles, select, extra, 2 1/4 to 2 1/2 in.	1.95 @ 2.00
Middles, select, extra, 2 1/4 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 28
Beef bungs, domestic	18 @ 24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	17 @ 18
10-12 in. wide, flat	10 @ 12
8-10 in. wide, flat	5 @ 7

Pork casings:	
Extra narrow, 29 mm. & dn.	3.85 @ 4.20
Narrow, medium, 20 to 32 mm.	3.75 @ 3.90
Medium, 32 to 35 mm.	2.25 @ 2.45
Spec. med., 35 to 38 mm.	1.85 @ 2.00
Export bungs, 34 in. cut	26 @ 28
Large prime bungs, 34 in. cut	16 @ 18
Medium prime bungs, 34 in. cut	12 @ 14
Small prime bungs	7 1/2 @ 8 1/2
Middles, per set, cap. off	50 @ 55

## DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	57.00 @ 61.0
Farmer	82 @ 84
Holsteiner	81 @ 84.5
B. C. Salami	80 @ 87
Genoa style salami, ch.	90 @ 97
Pepperoni	83 @ 87
Italian style hams	75 @ 79

For the Better  
**PROTECTION**  
of your Product



## CHASE POLYTEX POLYETHYLENE BAGS

A fine protective packaging material for your poultry or meats. They are odorless, moisture-proof, bacteria and mold resistant... non-toxic and airtight! Available in small bags or liners—plain or printed, 1 to 4 colors. Write us today.

## CHASE CRINKLED or CRINKLED AND PLEATED LINERS

For bags, barrels, boxes and drums. Provide added protection against sifting, evaporation and outside contamination. Waxed or unwaxed. Elastic and strong! Write for samples.



## CHASE BARREL COVERS

Chase Coverlin or heavyweight Duplex. Combination burlap and crinkled kraft or laminated crinkled kraft. Pure vegetable adhesives used in both types. Choice of printed or plain. Send for samples.



**CHASE  
BAG CO.**

GENERAL SALES OFFICE, 309 WEST JACKSON BLVD., CHICAGO 4, ILL.



# With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No-Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No-Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

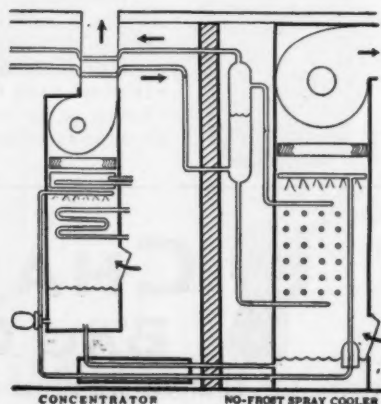
This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration ... No brine ... no salt solution ... no dirt ... no mess ... It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

For complete information write to the Niagara Blower Company, Dept. NP 405 Lexington Avenue, New York 17, New York.

If you need extra capacity ... the Niagara "No-Frost Method" can help you get it with your present compressor.



A simple method, easily maintained. Saves a third of your refrigeration cost ... Ask for Niagara Bulletins 118 and 119.

## DOMESTIC SAUSAGE

(L.C.L. prices)	
Pork sausage, hog casings...	43 @ 47
Pork sausage, sheep cas...	51 @ 53
Frankfurters, sheep cas...	55 @ 63.7
Frankfurters, skinless...	49 @ 52
Bologna	44 @ 48
Bologna, artificial cas...	43 @ 45
Smoked liver, hog bungs...	44 @ 45.4
New Eng. lunch, spec...	73 @ 75.4
Minced lunch, spec, ch...	54 @ 58.4
Tongue and blood	46 @ 49
Souse	34 @ 36
Polish sausage, fresh	50 @ 56
Polish sausage, smoked	54

## SPICES

(Basis Chgo., orig. bbls., bags, bales)		Whole	Ground
Allspice, prime	35	39	
Resifted	36	41	
Chili Powder	42		
Chili Pepper	44		
No. 1	1.38	1.43	
Ginger, Jam., unbl.	37	42	
Ginger, African	25	30	
Mace, fancy, Banda		1.22	
East Indies		1.07	
Mustard, flour, fcy.	35		
No. 1	30		
West India Nutmeg	47		
Paprika, Spanish	36		
Pepper, Cayenne	50		
Red, No. 1	46		
Pepper, Packers	1.91	2.35	
Pepper, white	2.30	2.40	
Malabar	1.91	2.04	
Black Lampoon	1.91	2.04	

## SEEDS AND HERBS

(L.C.L. prices)		Whole	Ground for Saus.
Caraway seed	15	21	
Cominos seed	23	30	
Mustard seed, fancy	23		
Yellow American	20		
Marjoram, Chilean		31	35
Oregano		31	
Coriander, Morocco		13	17
Natural No. 1	13	40	47
Marjoram, French	40		
Sage, Dalmatian		71	78
No. 1			

## CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Salt, peter, n. ton, f.o.b. N.Y.:	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.:	
Granulated	\$22.00
Rock, bulk, 40 ton car.	
Medium	28.40
Sugar—	
Raw, 96 basis, f.o.b. N. Y.	6.50
Refined standard cane gran.	
basis	8.80
Refined standard beet gran., basis	8.60
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.20 @ 8.30
Cerelose dextrose, per cwt., FOB whse, Chicago	7.82

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 19	San Francisco June 24	No. Portland June 20
<b>FRESH BEEF (Carcass)</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$54.00 @ 56.00	\$55.00 @ 56.00	\$55.00 @ 58.30
600-700 lbs.	52.00 @ 54.00	54.00 @ 55.00	53.00 @ 56.00
Good:			
500-600 lbs.	52.00 @ 54.00	53.00 @ 54.00	54.00 @ 56.30
600-700 lbs.	50.00 @ 52.00	52.00 @ 53.00	53.00 @ 56.30
Commercial:			
350-600 lbs.	50.00 @ 51.00	49.00 @ 51.00	50.00 @ 51.30
<b>COW:</b>			
Commercial, all wts.	41.00 @ 43.00	40.00 @ 50.00	44.00 @ 51.30
Utility, all wts.	39.00 @ 41.00	38.00 @ 42.00	40.00 @ 46.00
<b>FRESH CALF:</b> (Skin-Off) (Skin-Off) (Skin-Off)			
Choice:			
200 lbs. down	58.00 @ 58.40		57.00 @ 58.60
Good:			
200 lbs. down	55.00 @ 56.40		55.00 @ 56.60
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	57.00 @ 59.00	53.00 @ 55.00	53.00 @ 56.00
50-60 lbs.	54.00 @ 57.00	52.00 @ 53.00	
Choice:			
40-50 lbs.	57.00 @ 59.00	53.00 @ 55.00	53.00 @ 56.00
50-60 lbs.	54.00 @ 57.00	52.00 @ 53.00	50.00 @ 54.00
Good, all wts.	53.00 @ 56.00	53.00 @ 55.00	51.00 @ 55.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	20.00 @ 23.00	16.00 @ 20.00	22.00 @ 25.00
Good, 70 lbs. down	20.00 @ 23.00	14.00 @ 16.00	22.00 @ 25.00
<b>FRESH PORK CARCASSES (Packer Style) (Shipper Style) (Shipper Style)</b>			
80-120 lbs.	34.00 @ 36.75	34.00 @ 36.75	32.50 @ 34.00
120-160 lbs.	34.00 @ 36.00	32.00 @ 34.00	
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	56.00 @ 57.10	55.00 @ 56.80	56.00 @ 57.20
10-12 lbs.	56.00 @ 57.10	55.00 @ 56.80	56.00 @ 57.20
12-16 lbs.	55.00 @ 56.10	54.00 @ 54.80	54.00 @ 56.20
<b>PICNICS</b>			
4-8 lbs.	36.00 @ 39.00	38.00 @ 42.00	38.00 @ 42.00
<b>PORK CUTS No. 1: (Smoked) (Smoked) (Smoked)</b>			
<b>HAM Skinned:</b>			
10-14 lbs.	52.00 @ 56.60		
14-18 lbs.	52.00 @ 53.60	57.00 @ 61.00	55.00 @ 61.30
<b>BACON "Dry Cure" No. 1:</b>			
6-8 lbs.	41.00 @ 46.00	44.00 @ 50.00	46.00 @ 50.00
8-10 lbs.	37.00 @ 43.00	44.00 @ 50.00	45.00 @ 49.00
10-12 lbs.	37.00 @ 43.00		43.00 @ 48.00
<b>LARD, Refined:</b>			
Tierces	14.25 @ 16.50		11.00 @ 15.00
50-lb. cartons and cans	14.75 @ 17.75	15.00 @ 16.00	
1-lb. cartons	16.00 @ 18.00	16.00 @ 17.00	15.00 @ 16.00

# AULA

ARCHIBALD & KENDALL, INC. • 8 Beach St., New York 13

Binders

SEASONINGS  
SPICES  
CURES



# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F. O. B. CHICAGO  
CHICAGO BASIS

THURSDAY, JUNE 28, 1952

REGULAR HAMS

	Fresh or F.F.A.	Frozen
8-10	*45.80	*45.80
10-12	*45.80	*45.80
12-14	*45.80	*45.80
14-16	*45.80	*45.80

BOILING HAMS

	Fresh or F.F.A.	Frozen
16-18	*44.10	*44.10
18-20	*44.10	*44.10
20-22	*40 1/2 n	40 1/2 n
22-24	*33	33

SKINNED HAMS

	Fresh or F.F.A.	Frozen
10-12	*49 1/2	49 1/2
12-14	*49 1/2	49 1/2
14-16	*49	49
16-18	*48 1/2	48 1/2
18-20	*46 1/2	46 1/2
20-22	*43 1/2	43 1/2
22-24	*42 1/2 @ 43	42 1/2
24-26	*42 1/2 @ 43	42 1/2
26-28	*37 1/2	37
28-30	*36 1/2	36 1/2

FAT BACKS

	Fresh or Frozen	Cured
6-8	*8n	8n
8-10	*9n	9n
10-12	*9 1/2 n	9 1/2
12-14	*12n	12
14-16	*12n	12 @ 12 1/2
16-18	*12 1/2 n	12 1/2 @ 13
18-20	*12 1/2 n	12 1/2 @ 13
20-22	*12 1/2 n	12 1/2 @ 13

## LARD FUTURES PRICES

MONDAY, JUNE 23, 1952

	Open	High	Low	Close
July	11.50	11.55	11.45	11.45a
Sept.	11.85	11.87 1/2	11.75	11.75b
Oct.	12.00	12.00	11.90	11.90b
Nov.	11.95	12.00	11.90	11.90b
Dec.	12.50	12.50	12.42 1/2	12.45
Jan.	12.50	12.50	12.50a	12.50a

Sales: 3,800,000 lbs.

Open interest, at close Fri., June 20th: July 555, Sept. 1,535, Oct. 634, Nov. 319, Dec. 129, Jan. 3; at close Sat., June 21st: July 551, Sept. 1,535, Oct. 635, Nov. 318, Dec. 129, and Jan. 4 lots.

TUESDAY, JUNE 24, 1952

	July	Sept.	Oct.	Nov.	Dec.	Jan.
11.45	11.55	11.42 1/2	11.47 1/2 b			
11.75	11.87 1/2	11.72 1/2	11.77 1/2 b			
11.95	12.00	11.90	11.97 1/2 a			
11.95	12.00	11.92 1/2	12.00			
12.40	12.55	12.40	12.50b			
12.50	12.50	12.50	12.50			

Sales: 4,880,000 lbs.

Open interest, at close Mon., June 23rd: July 539, Sept. 1,534, Oct. 641, Nov. 323, Dec. 127, and Jan. 4 lots.

WEDNESDAY, JUNE 25, 1952

	July	Sept.	Oct.	Nov.	Dec.	Jan.
11.50	11.55	11.50	11.52 1/2			
11.90	11.90	11.82 1/2	11.85b			
12.00	12.00	12.00	12.02 1/2 a			
12.05	12.05	12.00	12.00b			
12.57 1/2	12.57 1/2	12.57 1/2	12.57 1/2			
12.55	12.55	12.55	12.55			

Sales: 2,600,000 lbs.

Open interest, at close Tues., June 24th: July 518, Sept. 1,543, Oct. 666, Nov. 332, Dec. 125, and Jan. 4 lots.

THURSDAY, JUNE 26, 1952

	July	Sept.	Oct.	Nov.	Dec.	Jan.
11.57 1/2	11.70	11.57 1/2	11.65a			
11.92 1/2	12.05	11.92 1/2	11.95			
12.07 1/2	12.20	12.07 1/2	12.12 1/2 a			
12.15	12.20	12.15	12.12 1/2 b			
12.70	12.80	12.70	12.75			
12.60	12.70	12.60	12.70b			

Sales: 3,960,000 lbs.

Open interest, at close Wed., June 25th: July 498, Sept. 1,542, Oct. 685, Nov. 333, Dec. 126, and Jan. 5 lots.

FRIDAY, JUNE 27, 1952

	July	Sept.	Oct.	Nov.	Dec.	Jan.
11.62 1/2	11.80	11.62 1/2	11.77 1/2 a			
12.00	12.10	11.97 1/2	12.07 1/2			
12.20	12.25	12.15	12.25a			
12.17 1/2	12.32 1/2	12.15	12.30a			
12.85	12.92 1/2	12.77 1/2	12.90			
12.75	12.92 1/2	12.75	12.90			

Sales: 4,500,000 lbs.

Open interest, at close Thurs., June 26th: July 469, Sept. 1,548, Oct. 701, Nov. 334, Dec. 125, and Jan. 5 lots.

PICNICS

Fresh or F.F.A.

	4-6	6-8	8-10	10-12	12-14	14-16	16-18	18-20
30 1/4 @ 30 3/4	30 1/4 @ 30 3/4	28 1/2	27 1/2 @ 28	27 1/2 @ 28	27 1/2 @ 28	27 1/2 @ 28	27	27

BELLIES

Green or Frozen

	6-8	8-10	10-12	12-14	14-16	16-18	18-20
30 1/2 @ 30 3/4	29 1/2 @ 30	29 1/2 @ 30	29 1/2 @ 30	25 1/2	23 1/2 @ 24	22 1/2 @ 23	22 1/2 @ 23

GR. AMN. BELLIES

Fresh or Frozen

	18-20	20-25	25-30	30-35	35-40	40-50
20n	18 @ 18 1/2	18 @ 18 1/2	16 @ 16 1/2	16 1/2	15 1/2	15 1/2

D. S. BELLIES

Clear

\*Ceiling price, CPR 74, f.o.b. Chicago.

OTHER D. S. MEATS

Fresh or Frozen

	Reg. plates	Clear plates	Square jowls	Jowl butts	S. P. jowls
14	13n	10 1/4	12n		

## CANADIAN SLAUGHTER

In its report of May 1952 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs at 162.9 lbs.; cattle 548.2 lbs.; calves, 100.2 lbs.; and sheep and lambs, 48.4 lbs. These weights compare with 162.1, 515.6, 96.2 and 47.5 lbs., respectively, in May a year earlier. The number of livestock slaughtered in the two months were:

	May 1952	May 1951
Cattle	122,243	108,933
Calves	71,692	64,056
Hogs	532,634	406,962
Sheep	19,273	7,692

PACKERS' WHOLESALE

LARD PRICES

	Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes	Neutral tierces, f.o.b. Chicago	Standard Shortening *N. & S.	Hydrogenated Shortening N. & S.
	\$14.50	14.50	15.00	16.00	19.00	20.00	19.50	21.25

\*Delivered.

## WEEK'S LARD PRICES

	P. S. Lard Tierces	P. S. Lard Loose	Raw Leaf
June 21	11.62 1/2	9.87 1/2	9.37 1/2
June 23	11.50n	9.75n	9.25n
June 24	11.50n	9.75	9.25n
June 25	11.50n	9.87 1/2 a	9.37 1/2 n
June 26	11.62 1/2 n	9.87 1/2	9.37 1/2 n
June 27	11.80n	10.00	9.50n

n—nominal. b—bid. a—asked.



## ARCTIC TRAVELER

Presents

THERMOSTATICALLY  
CONTROLLED  
REFRIGERATION  
AT LESS THAN  
\$1500.

NOSE MOUNTED



MODEL 100 NCA  
for TRUCKS or TRAILERS

SKIRT MOUNTED



MODEL 100 SCA

Both models are electrically rather than mechanically driven over the road and have 110-220V AC provided for operation at the dock.

FOR DETAILS WRITE

*American*  
MANUFACTURING COMPANY  
MONTGOMERY, ALABAMA

N.Y. SALES OFFICE: 53-09 97th PLACE  
CORONA, LONG ISLAND

## EXECUTIVE - MERCHANDISER

An upper-management position paying a five-figure salary with a large, established business organization is rarely advertised.

This may be the opportunity you should not miss, even though you are happy in your present employment.

You "never answer ads." Should you answer this one?

**YES - - - and quickly - - - IF:**

- ✓ You are over 35 and under 45.
- ✓ You have thorough knowledge of and experience with fresh meats.
- ✓ You have proven leadership ability.
- ✓ You have the special qualities that make a man more than just a buyer, a salesman, a promoter:

The imagination that visualizes merchandising opportunities.

The persuasiveness that sells your ideas to individuals and groups.

The ability to plan and execute a program that will achieve, for an extensive line of products, the maximum volume and profit.

**THIS AD IS NOT FOR A SALESMAN - - -  
- - - IT'S FOR A MERCHANDISER**

The company is a large distributing corporation; its men know of this advertisement. Describe experience fully and give salary requirements. Your confidence will be respected.

**W-276 The National Provisioner**

15 West Huron St., Chicago 10, Illinois

- Time-Saving!
- Convenient!
- Economical!

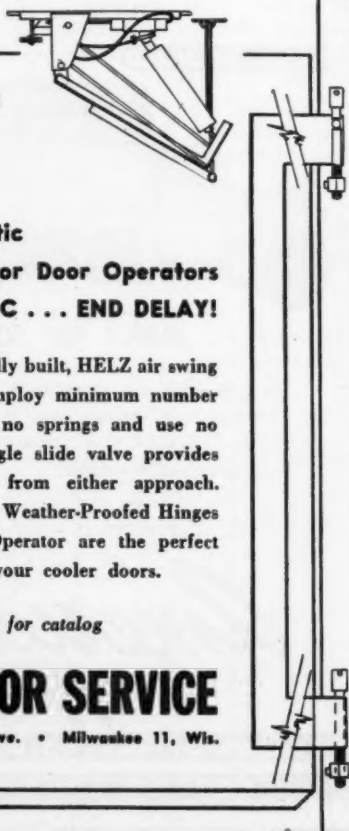
### HELZ Automatic Refrigerator Door Operators SPEED TRAFFIC . . . END DELAY!

Simple and ruggedly built, HELZ air swing door operators employ minimum number of moving parts, no springs and use no electricity. A single slide valve provides control of door from either approach. HELZ Adjustable Weather-Proofed Hinges and the HELZ Operator are the perfect combination for your cooler doors.

Write for catalog

## HELZ DOOR SERVICE

2117 E. Bradford Ave. • Milwaukee 11, Wis.



## MARKET PRICES

NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

June 26, 1952

	Per lb.
City	
Prime, 800 lbs./down	54.00@55.00
Choice, 800 lbs./down	52.90@54.00
Good	50.00@51.00
Steer, commercial	48.00@49.00
Cow, commercial	40.00@42.00
Cow, utility	38.00@40.00

### BEEF CUTS

Prime:	
Hindquarter	66.0@66.9
Forequarter	46.0@48.0
Round	62.0@63.0*
Trimmed full loin	90.0@92.0
Flank	18.0@19.0
Short loin	118.0
Sirloin	77.3
Cross cut chuck	51.0@52.0
Regular chuck	52.0@54.0
Foreshank	80.0@82.0
Brisket	40.0@42.0
Rib	65.0@67.0
Short plate	15.0@16.0
Back	60.0@61.0
Triangle	48.2
Arm chuck	48.0@50.0

Choice:	
Hindquarter	63.0@64.0
Forequarter	48.0@49.0
Round	62.0@63.0*
Trimmed full loin	82.0@84.5
Flank	18.0@20.0
Short loin	106.0
Sirloin	72.1
Cross cut chuck	50.5@53.6
Regular chuck	52.0@54.0
Foreshank	80.0@82.0
Brisket	42.0@43.0
Rib	62.0@64.0
Short plate	15.0@16.0
Back	59.0@60.0
Triangle	48.2
Arm chuck	48.0@49.0

### FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Oxtails, over 1/2 lb.	27.8*

\*Ceiling base prices.

### LAMBS

(L.C.I. prices)

City	
Prime lambs, 50/down	50.00@52.00
Choice lambs, 50/down	45.00@49.00
Good, all wts.	40.00@44.00

Western	
Prime, all wts.	50.00@52.00
Choice, 50/down	45.00@49.00
Good, all wts.	40.00@44.00

\*For permissible additions to ceiling base prices, see CFR 24.

### FRESH PORK CUTS

(L.C.I. prices)

Western	
Hams, sknd., 14/down	52.00@57.00
Picnics, 4/8 lbs.	37.00
Bellies, sq. cut, seedless	No quotation
8/12 lbs.	50.00@55.00
Pork loins, 12/down	38.00@43.50
Boston butts, 4/8 lbs.	40.00@46.00
Spareribs, 3/down	24.00
Pork trim., regular	24.00
Pork trim., spec. 80%	52.00

City	
Hams, sknd., 14/down	52.00@57.00
Pork loins, 12/down	50.00@55.00
Boston butts, 4/8 lbs.	38.00@43.50
Spareribs, 3/down	40.00@46.00

### VEAL—SKIN OFF

(L.C.I. prices)

Western	
Prime, carcass, 80/150	52.00@55.00
Choice, carcass	50.00@52.00
Good carcass, 80/down	46.00@48.00
Good, 80/110	46.00@50.00
Commercial carcass	42.00@45.00

### DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$33.50@34.50
137 to 153 lbs.	33.50@34.50
154 to 171 lbs.	33.50@34.50
172 to 188 lbs.	33.50@34.50

### BUTCHERS' FAT

(L.C.I. prices)

Shop fat	\$1.25
Breast fat	1.75
Inedible suet	2.00
Edible suet	2.00

### LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Thursday, June 26, were reported as follows:

CATTLE:	
Steers, ch., pr.	\$34.00
Steers, gd., ch.	30.50@33.50
Steers, comm. & gd.	27.50@29.50
Heifers, ch.	30.00@31.50
Heifers, com. & gd.	25.00@28.50
Cows, util., comm.	18.50@22.00
Cows, can., cut.	14.00@18.00
Bulls, good	None rec.
Bulls, comm., gd.	21.50@25.00
Bulls, can., cut.	None rec.

HOGS:	
Good, ch., 190/250	\$20.50@20.75
Gd., ch., 250/280	19.75@20.50
Good & ch., 270/330	19.00@20.00
Sows, under 400	16.50@18.75

SHEEP (Lambs):	
Aged, shorn	\$24.00 only
Spring, gd. to pr.	28.50 only



## Daniels

MANUFACTURING CO.

RHINELANDER, WISCONSIN

### PREFERRED PACKAGING SERVICE

Glossine and Greaseproof Papers • Plain, Laminated and Heat-Seal  
Sylvania Cellophane • Foil • Special Papers • Printed in Sheets and Rolls

creators designers  
multicolor printers

# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Thursday, June 26, 1952

Eastern interests continued active on Friday last week in the tallow and grease market and were credited with purchasing four tanks of 7 color fancy tallow at 7c, c.a.f. East. Three tanks of choice white grease sold, two at 6½c, and the other at 6¼c, all c.a.f. East. A couple tanks of special tallow also moved at 5½c, East, and four more tanks of same at 5¼c, c.a.f. East. Two tanks of No. 2 tallow changed hands at 4½c, c.a.f. East, from a mideast point. Yellow grease was offered out at 4½c, East, from the midwest area.

Only sparse action took place in this market as the new week got under way in the midwest area. A soft undertone prevailed. Bleachable fancy tallow and choice white grease was bid at 6¼c, c.a.f. Chicago, with offerings held at 6¼c. A few tanks of yellow grease, renderers' production, sold at 4¼c, c.a.f. Chicago. A follow-up of trading was reported to the East, however; four tanks of choice white grease sold at 6½c, delivered East. The same quantity of fancy tallow, 7 color, moved at 7c, East, for export.

Around midweek a little spurt of action was noticeable in the midwest area: Several tanks of yellow grease sold at 4¼c; few tanks of choice white grease at 6¼c, and a tank of prime tallow at 6c, all c.a.f. Chicago. Several tanks of No. 2 tallow moved at 4¼c, delivered New Orleans. Additional tanks of fancy tallow, 7 color, sold at 7c, delivered East.

Later in the week, scattered offerings of materials at steady levels were meeting very few bids. Reported but unconfirmed was the movement of yellow grease at 4c, Chicago. A tank of B-white grease sold at 4¼c, c.a.f. Chicago, or ¼c down. A tank of edible tallow sold at the market. No. 2 tallow was bid at 4½c, East, but without action. A few more tanks of choice white grease sold at 6½c, delivered East.

Abundant offerings were listed, both in the midwest area and to the East, with better grade materials looking for steady price; buyers were very hard to uncover in both destinations. A few tanks of yellow grease sold at 4½c, delivered East. Several tanks of yellow grease sold at 4c, delivered Chicago. A few tanks of choice white grease changed hands at 6¼c, East, or ¼c under last movement.

**TALLOW:** Thursday's quotations: Edible tallow, 7½@8c; regular fancy tallow, 6½c; bleachable fancy tallow, 6¼c; prime tallow, 6c; special tallow, 5¼c; No. 1 tallow, 4½@4¼c, and No. 2 tallow, 3¼c.

**GREASES:** Thursday's quotations: Choice white grease, 6¼c; A-white grease, 5½c; B-white grease, 4¼c; yel-

low grease, 4c; house grease, 3½c, and brown grease, 3@3¼c.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, June 26, 1952)

### Blood

Unit  
Ammonia  
Unground, per unit of ammonia (bulk).....\*6.25a

### Digester Feed Tankage Materials

Wet rendered, unground, loose  
Low test .....\*8.00@8.25a  
High test .....\*7.00@7.25a  
Liquid stick tank cars..... 8.15

### Packinghouse Feeds

Carlots,  
per ton  
50% meat and bone scraps, bagged..... 110.00  
50% meat and bone scraps, bulk..... 105.00@107.50  
55% meat scraps, bulk..... 110.00  
90% digester tankage, bulk..... 102.00  
60% digester tankage, bagged..... 105.00@108.00  
80% blood meal, bagged..... 145.00  
70% standard steamed bone meal,  
bagged..... 95.00

### Fertilizer Materials

High grade tankage, ground, per unit  
ammonia.....\$6.50@6.75  
Hoof meal, per unit ammonia..... 7.00

### Dry Rendered Tankage

Per unit  
Protein  
Low test .....\*1.50@1.85  
High test .....\*1.75

### Gelatine and Glue Stocks

Per cwt.  
Calf trimmings (limed).....\$ 1.75@ 2.00  
Hide trimmings (green, salted)..... 30.00@32.50  
Cattle jaws, skulls and knuckles,  
per ton..... 65.00@70.00  
Pig skin scraps and trimmings, per lb. 7 @ 7½

### Animal Hair

Winter coil dried, per ton.....\*90.00@95.00a  
Summer coil dried, per ton.....\*50.00a  
Cattle switches, per piece..... 6 @ 7  
Winter processed, gray, lb..... 11 12a  
Summer processed, gray, lb..... 5a

a—nominal.  
\*Quoted delivered basis.

## Irish ACTH Factory

A new company is being formed in Ireland to manufacture ACTH from by-products of a new Dublin meat processing concern, on whose premises it will be housed, the U.S. Department of Agriculture has disclosed.

Glands will be procured not only from the Dublin factory but from other meat establishments as well.

## VEGETABLE OILS

Wednesday, June 25, 1952

Buying interest was limited in the vegetable oil market this week and, as a result, overall volume of sales was small.

Soybean futures prices influenced the soybean oil market and declines of ¼c to ½c were recorded the beginning of the week. There were early sales of June and July shipments at 10½c, but later these positions cashed at 10¼c. August through October movement sold at 10½c. Enthusiasm was lacking throughout on the part of both buyers and sellers and trading was very light.

Cottonseed oil traded in a small way in Texas at 12c, distant point, and 12½c at common points. Valley and Southeast were pegged at 12½c, nominal basis. Corn oil was unchanged and offered at 13c. Peanut oil and coconut oil were offered at 18c and 9¼c, respectively.

Trading was light again on Tuesday and prices were erratic. June stock soybean oil sold early at 10¼c and later at 10½c. July shipment also traded early at 10½c, but later firmed and cashed at 10½c. August position moved at 10½c. Although a few sales of cottonseed oil at 12½c in the Valley were reported, most sources pegged the market there on a 12½c nominal basis. Texas oil went without action and was quoted at 12c, nominally.

Corn oil continued to be offered at 13c and peanut oil at 18c. It is understood the Coast shipping strike has influenced the coconut oil market in the respect of trading of that selection. Guaranteed shipments of oil were reported at 10c for June-July, while those shipments without a guarantee of shipment for July were offered at 10c.

The market was stronger at midweek, in some instances, but prices were mixed. Immediate and July shipment soybean oil sold early at 10½c and later picked up ¼c and moved at 11c. August shipment also traded at 11c. The bulk of trading was accomplished by

MORE AND MORE PACKERS ARE ORDERING

## E-Z FIT BEEF SHROUDS

With The 4 Inch Extra Strong Pinning  
Edges For Long Lasting Satisfaction

# ALLIED

ALLIED MANUFACTURING CO.

DES MOINES  
IOWA



speculators and refiner interest was generally lacking. Trading in the cottonseed oil belt was almost nil with the exception of a small trade in Texas at 12½c early. In the Southeast, offerings were priced at 12½c and Valley oil was bid at 12½c. Corn oil was generously offered at 13c, but no trading was reported. Peanut oil declined ½c and was offered early at 17½c. Later in the day, movement at 17c was reported. Coconut oil was offered at 10½c.

**CORN OIL:** Market dull and unchanged pricewise from the previous week.

**SOYBEAN OIL:** Scattered trading at price gains ¾c to ½c compared with last week's levels.

**PEANUT OIL:** Registered decline at

midweek ¾c to 1c and traded at 17c.

**COCONUT OIL:** Offerings priced up ¾c to 1c from a week earlier, but activity completely lacking.

**COTTONSEED OIL:** Price structure generally unchanged from last week and sales sketchy.

#### MONDAY, JUNE 23, 1952

	Open	High	Low	Close	Prev. Close
July	14.46	14.50	14.34	14.50	14.53
Sept.	14.75b	14.81	14.67	14.81	14.83
Oct.	14.90	14.93	14.76	14.93	14.94
Dec.	15.00	15.02	14.90	15.02	14.99b
Jan.	14.95n			15.05n	14.95n
Mar.	15.02b	15.10	15.01	15.10	15.06
May	15.00b			15.15b	15.08b
July, '53	15.00b			15.15b	15.08b

Sales: 291 lots.

#### TUESDAY, JUNE 24, 1952

	Open	High	Low	Close	Prev. Close
July	14.45	14.60	14.44	14.51	14.50
Sept.	14.78	14.94	14.78	14.83	14.81
Oct.	14.90	15.05	14.90	14.93	14.93
Dec.	14.97b	15.18	15.05	15.05	15.02
Jan.	15.00n			15.05n	15.05n
Mar.	15.11	15.21	15.11	15.17b	15.10
May	15.10b			15.14b	15.15b
July, '53	15.10b	15.35	15.35	15.15b	15.15b

Sales: 565 lots.

#### WEDNESDAY, JUNE 25, 1952

	Open	High	Low	Close	Prev. Close
July	14.50	14.50	14.50	14.55	14.51
Sept.	14.85	14.93	14.82	14.88b	14.83
Oct.	14.94b	15.03	14.94	15.00	14.93
Dec.	15.00	15.15	15.08	15.09b	15.05
Jan.	15.11b			15.09n	15.05n
Mar.	15.13b	15.23	15.18	15.13b	15.11b
May	15.15b			15.17b	15.14
July, '53	15.20b			15.21b	15.15b

Sales: 375 lots.

#### THURSDAY, JUNE 26, 1952

	Open	High	Low	Close	Prev. Close
July	14.55	14.72	14.55	14.64b	14.55
Sept.	14.98	15.03	14.90	14.96	14.88b
Oct.	15.05	15.17	15.00	15.07	15.00
Dec.	15.10b	15.25	15.12	15.12b	15.09b
Jan.	15.10b			15.12n	15.09n
Mar.	15.15b	15.29	15.20	15.17b	15.13b
May	15.19b			15.21b	15.17b
July, '53	15.20b			15.25b	15.21b

Sales: 549 lots.

## SHORTENING & EDIBLE OIL SHIPMENTS

Shortening and edible oil shipments for May amounted to 295,408,000 lbs., the Institute of Shortening and Edible Oils has reported. This was a plus 30,000,000-lb. increase over the April movement of 264,698,000 lbs. Of the May shipments, 134,146,000 lbs. was listed as shortening, or 45.4 per cent of the total.

Edible oil shipments in various-sized containers, including tank cars, amounted to 154,504,000 lbs., or 52.3 per cent of the total.

Shipments to agencies of the federal government and federal government controlled corporations amounted to 3,588,000 lbs., or 1.2 per cent of the grand total.

## ITALIAN OILSEED

With a record olive oil output now estimated at 354,000 metric tons, plus some 40,000 tons of sulphur oil and a substantial carry-over from last year's large imports of vegetable oils and oilseeds, Italy has an abundance of edible oils, U.S. embassy sources revealed.

This yield has led to a problem in management of stocks and prices. Some firms with large stocks on hand are demanding government protection against cheaper seed oils and imports of refined oils. Oilseed imports last year were 140,093 metric tons.

## VEGETABLE OILS

Wednesday, June 25, 1952


Crude cottonseed oil, carlots, f.o.b. mills	
Valley	12½n
Southeast	12½n
Texas	12½pd
Corn oil in tanks, f.o.b. mills	13n
Peanut oil, f.o.b. Southern mills	17pd
Soybean oil, Decatur	10½pd
Coconut oil, f.o.b. Pacific Coast	10 @ 10½n
Cottonseed foots	
Midwest and West Coast	1½ @ 1½
East	1½ @ 1½

n—asked. n—nominal. pd—paid.

## OLEOMARGARINE

Wednesday, June 25, 1952

White domestic vegetable	27
White animal fat	27
Milk churned pastry	25
Water churned pastry	24



# HYGRADE

in name...

## high grade in fact!

**HYGRADE'S**  
BEEF · VEAL · LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

### HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

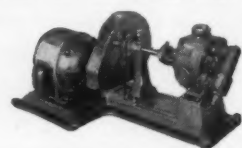
## YOU CAN'T MATCH IT ANYWHERE!



Like a fingerprint, there is no matching a Viking Rotary Pump. There are a lot of pumps that look like Viking but none are built like Viking.

Insist on the genuine "gear-within-a-gear" Viking . . . the time-proved, dependable, quality-built pump that out-performs all substitutes.

Building for over 40 years the pumps, which are now most copied of all rotary pumps, Viking assures you of receiving the pump that can't be matched anywhere.



For additional information, ask for bulletin 52SS today.



# Viking

PUMP COMPANY  
Cedar Falls, Iowa

See Our  
Catalog in  
SWEETS



# HIDES AND SKINS

Big packer market quiet early in week—Late midweek activity brisk at steady prices—Small packer and country hide market slow—Few sales at various prices, depending on quality—Calfskin trading early at 2½c advance—Sheepskin market generally quiet.

## CHICAGO

**PACKER HIDES:** The big packer market appeared stronger at the close of last week and several sales were consummated at steady levels.

Although the Office of Price Stabilization decontrolled hides over the weekend, activity in the market apparently was not affected one way or another Monday. There was good inquiry, but offering lists generally were withheld.

Offering lists were held back for the second consecutive day in an attempt to draw out bids ½c higher than existing buying interest. The only actual trading heard was movement of 1,500 hides, June take-off, at 17c for the natives and 12c for the branded. This trade was strictly a small plant operation, however, and the sale prices would not influence the present market.

On Wednesday, action in the big packer market continued limited and the only sales reported were 3,000 light native cows, Rivers, at 18c, a car of Omaha heavy native cows at 16c, up ½c, and another car at 16½c. Another trade involved 2,700 St. Paul heavy steers at 15c. Most of this trading was done by dealers, reportedly for export.

A sudden spurt of trading materialized late midweek, mostly at steady prices to ½c higher, depending on selection. About 24,000 Omaha's and River heavy native steers traded at 14½c. Some 5,000 light native steers brought 18½c and 2,500 ex-light native steers, various saltings, brought 20c and 20½c. Branded steers also traded at steady prices and 11,000 brought 13½c for the heavy Texas, 13c for the butts and 12c for the Colorado's. A lot of 2,000 heavy native cows sold at 16½c; however,

4,000 Rivers traded at ½c less at 16c. About 16,000 light native cows, Chicago's and Rivers, brought 17c, 17½c, and 18c. These sales were all back saltings. Another lot of light native cows, St. Paul, brought 18c. Branded cows sold steady to ½c higher and 16,000 traded at 14½c and 15c. One lot of Oklahoma City brought 15c and another lot of northerns brought 14½c.

**SMALL PACKER AND COUNTRY HIDES:** A car of small packer 50-lb. average hides traded at 15½c late last week. These hides were choice selection, however, and the selling price could not be considered a criterion of the market. This week, some 48-lb. average reportedly traded at 16@16½c. These hides also were premium, and not considered indicative of the present market. In comparison, another lot of 48-lb. average sold late midweek at 14c. Country hides were quiet and 50-lb. average were quoted at 11@11½c, nominal basis.

**CALFSKIN AND KIPSKIN:** Trading has been limited for some time for both calf and kipskins but actual sales have usually been consummated at price gains. Early in the week, a sale of 4,000 St. Paul heavy calfskins was reported at 45c, up 2½c from last levels.

**SHEEPSKINS:** The only activity heard this week was two cars of No. 1 shearlings at 1.50@1.65, No. 2's at 1.20@1.30 and No. 3's at .85@.95.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 21, 1952, were 4,079,000 lbs.; previous week, 4,199,000 lbs.; same week 1951, 2,967,000 lbs.; 1952 to date, 111,869,000 lbs.; same period 1951, 134,491,000 lbs.

Shipments for the week ended June 21, 1952 totaled 2,848,000 lbs.; previous week, 3,841,000 lbs.; corresponding week 1951, 2,402,000 lbs.; this year to date, 98,218,000 lbs.; corresponding period a year ago, 110,094,000 lbs.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week 1951
	Week ended June 20, 1952	Previous Week	
Nat. stru. ....	14½@18½	14½@18½	33 @30½*
Hvy. Texas stru. ....	13 @13½	13n	30*
Hvy. butt, brand'd stru. ....	13	13	30*
Hvy. Col. stru. ....	12	12	29½*
Ex. light Texas stru. ....	18½n	18½n	37*
Brand'd cows, 14½@15		14½	33*
Hvy. nat. cows, 16 @16½		15½n	34*
Lt. nat. cows, 17½@18		17½n 36	@37*
Nat. bulls ...	9½	9½	24*
Brand'd bulls. ....	9n	9n	23*
Calfskins, Nor. 10/15 ...	42½	42½	70 @80
10/down ...	32	32	..
Kips, Nor. nat. 15/25..	35½n	32	60*
Kips, Nor. branded ...	24½n	24½n	57½*

## SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over, 12½@13n	12½@13n	...
50 lbs. ....	13½@14n	13½@14n

## SMALL PACKER SKINS

Calfskins under 15 lbs. ....	25 @30n	25½n	72*
Kips, 15/30 ....	20@24n	20@24n	51*
Slunks, regular ..	1.80n	1.25n	2.50n
Slunks, hairless ..	50n	40n	90*

## SHEEPSKINS

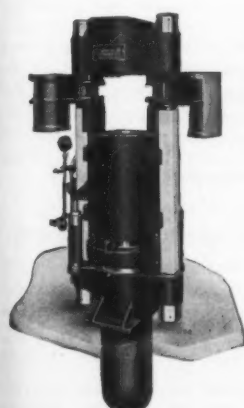
Pkr. shearlings, No. 1 .....	1.65@1.75n	1.75@1.85n	5.00@5.25
Dry Pelts ...	28n	28n	50@52n
Horsehides, untrnd. ....	6.50@7.00n	6.25n	16.00n

\*Ceiling price.

## Postmen Begin Testing Leather Shoe Soles

Postmen in Philadelphia and nearby areas are testing the wearing quality of leather shoe soles made with a new domestic vegetable tanning material. This is being developed by the USDA Research Laboratory in Philadelphia.

The usual tanning material was used for one sole of each pair of shoes; the other sole was of leather treated with an extract in which 50 per cent of the tannin was from canaigre, a wild plant from the southwestern United States. The object of the research is to develop a suitable domestic source of vegetable tannin so that the U. S. will not be completely dependent on imports. Chestnut wood, the major domestic source, may soon be exhausted.



## The New FRENCH CRUB PRESS

Will Give You  
MORE GREASE  
Purer GREASE  
LESS REWORKING  
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill Machinery Company

Piqua

Ohio

**FOLLOW the TREND**

**"OLD-TYME" FRANKS**

OLD-TYME FRANKS (Sheep Casing Franks) are being promoted by more and more sausage makers, using 2 color plastic "silent salesmen" Price Cards which feature the "OLD-TYME" trademark, together with their brand name. With 9 plastic numerals and butcher's pin featuring your own brand name, only 15c per unit. Add new salespower to your Frank sales... ORDER PRICE CARDS TODAY. (Minimum order 200 cards)

OPPENHEIMER CASING CO.

CHICAGO • NEW YORK • SAN FRANCISCO

# Something New

## ALL STEEL BALL BEARING WHEEL TROLLEYS

for your  
**HINDQUARTER  
FOREQUARTER  
DOUBLE SHEEP  
CALF or HOG HOOK  
REQUIREMENTS**



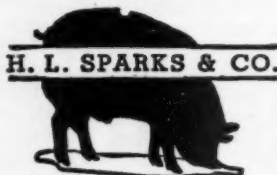
For information  
write or phone

**NEW YORK  
TRAMRAIL  
CO. Inc.**

349-351 Rider Ave.  
New York 51, N. Y.  
MELROSE 5-1686

## HOGS...

furnished single deck  
or trainload by:



### LIVESTOCK BUYERS

Stock Pigs and Hogs  
Shipped Everywhere!

HEADQUARTERS:

**National Stock Yards, Ill.**

UPton 5-1860  
Phones { Bridge 8394  
UPton 3-4016

Also at Stock Yards in  
Bushnell and Peoria, Ill.

- ✓ Our 20 country points operate under name of Midwest Order Buyers
- ✓ All orders placed through National Stock Yards, Illinois

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The top price paid for live hogs on the Chicago market was \$22.00; average, \$19.50. Provision prices were quoted as follows: Under 12 pork loins, 48; 10/14 green skinned hams, 49½; Boston butts, 35@36; 16/down pork shoulders, 33 nominal; 3/down spare-ribs, 39@39½; 8/12 fat backs, 9@9½; regular pork trimmings, 19 nominal; 18/20 DS bellies, 20 nominal; 4/6 green picnics, 30½@30¾; 8/up green picnics, 27½@28.

P.S. loose lard was quoted at \$10.00 and P.S. lard in tierces at \$11.80 nominal.

### Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: July 14.63-62; Sept. 15.03-04; Oct. 15.11-10; Dec. 15.19b-22a; Jan. 15.19n; Mar. 15.25b-32a; May 15.30b-35a; and July 15.25b-35a. Sales totaled 861 lots.

## N. Y. HIDE FUTURES

### MONDAY, JUNE 23, 1952

	Open	High	Low	Close
Jan. ....	16.25b	16.33	16.30	16.30b- 40a
Apr. ....	16.25b	.....	.....	16.30n
July ....	16.65b	.....	.....	16.70b-17.05a
July, '53. ....	16.20b	.....	.....	16.30n
Oct. ....	16.60b	16.70	16.48	16.60b- 68a
Oct., '53. ....	16.20b	.....	.....	16.30n

Sales: 15 lots.

### TUESDAY, JUNE 24, 1952

Jan. ....	16.15b	16.25	16.05	16.00b
Apr. ....	16.10b	.....	.....	15.95b
July ....	16.65b	.....	.....	16.35b
July, '53. ....	16.10b	.....	.....	15.95b
Oct. ....	16.45b	16.58	16.30	16.30
Oct., '53. ....	16.10b	.....	.....	15.95n

Sales: 25 lots.

### WEDNESDAY, JUNE 25, 1952

Jan. ....	16.00b	16.10	16.00	16.15b- 25n
Apr. ....	15.95b	.....	.....	16.10n
July ....	15.25b	.....	.....	16.50b- 68a
July, '53. ....	15.90b	.....	.....	16.10n
Oct. ....	16.33-32	16.48	16.23	16.40 - 48
Oct., '53. ....	15.90b	.....	.....	16.10n

Sales: 25 lots.

### THURSDAY, JUNE 26, 1952

Jan. ....	16.25	16.25	16.00	16.00b- 10n
Apr. ....	16.15b	.....	.....	15.95n
July ....	16.50b	.....	.....	16.40b- 60n
July, '53. ....	16.15b	.....	.....	15.95n
Oct. ....	16.48	16.48	16.25	16.25 - 30
Oct., '53. ....	16.15b	.....	.....	15.95n

Sales: 21 lots.

### FRIDAY, JUNE 27, 1952

Jan. ....	15.95b	16.15	16.00	16.15
Apr. ....	15.95b	.....	.....	16.10n
July ....	16.35b	.....	.....	16.42b- 57a
July, '53. ....	15.95b	.....	.....	16.10n
Oct. ....	16.21b	16.32	16.26	16.22
Oct., '53. ....	15.95b	.....	.....	16.10n

Sales: 14 lots.

## MEAT EXPORTS-IMPORTS

Exports and imports of meats during April, as reported by the U.S. Department of Agriculture:

Commodity	April 1952 Pounds	April 1951 Pounds
<b>EXPORTS (domestic)—</b>		
Beef and veal—		
Fresh or frozen .....	123,047	149,625
Pickled or cured .....	686,103	251,125
Pork—		
Fresh or frozen .....	974,839	1,037,440
Hams & shoulders, cured or cooked .....	1,090,177	555,532
Bacon .....	3,335,840	1,114,944
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients) ..	1,972,142	665,898
Sausage, bologna & frankfurters, (except canned) .....	86,894	113,864
Canned meats—		
Beef and veal .....	82,715	94,463
Sausage, bologna & frankfurters .....	237,253	267,790
Hams and shoulders ..	365,769	336,936
Other pork, canned ..	.....	.....
Other meats & meat products, canned .....	82,302	141,928
Lamb and mutton (except canned) .....	37,296	50,067
Lard, (includes rendered pork fat) .....	51,552,157	66,994,597
Tallow, edible .....	925,662	856,790
Tallow, inedible .....	57,123,684	50,104,868
Inedible animal oils, n.e.c. (includes lard oil) ..	94,800	290,695
Inedible animal greases & fats (includes grease stearin) .....	8,759,292	5,688,994
<b>IMPORTS—</b>		
Beef, fresh or frozen .....	610,299	6,484,516
Veal, fresh or frozen .....	744	513,738
Beef and veal, pickled or cured .....	8,505,412	3,551,939
Canned beef (includes corned beef) .....	8,242,394	12,581,088
Pork, fresh or chilled ..	28,017	754,370
Hams, shoulders & bacon ..	3,174,770	2,649,568*
Pork, other pickled or salted .....	26,944	89,648*
Lamb and mutton .....	19,312	13,428
Tallow, edible .....	.....	.....
Tallow, inedible .....	.....	305,278

\*Includes many items which consist of varying amounts of meat.

\*Revised.

Compiled from official records, Bureau of the Census.

## CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended June 21, 1952 was 11.0, according to a report by the U. S. Department of Agriculture. This ratio was nine-tenths higher than reported for the preceding week, but was 2.5 points under the 13.5 ratio recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.840 per bu. in the week ended June 21, \$1.864 per bu. in the previous week and \$1.700 per bu. for the corresponding period a year earlier.

## CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended June 21, with comparisons:

	Week June 21	Previous Week	Cor. Week 1951
Cured meats, pounds .....	15,016,000	15,731,000	14,158,000
Fresh meats, pounds .....	29,342,000	40,188,000	13,511,000
Lard, pounds ...	1,887,000	3,188,000	4,320,000

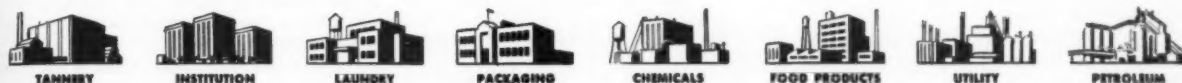
## Just For The Record

How times have changed! Fifty years ago, June 24, a load of 311-lb. hogs topped the Chicago market at \$7.92½ per cwt. By contrast, on the same day this year, the load of hogs which topped the market at \$20.65 averaged about 205 lbs. in weight. They not only like 'em lighter these days, but they don't do things by halves as the prices indicate.



# TODAY...

## We're all in the steel business!



**FOR EACH OF US TO GET MORE STEEL... AND PRODUCTS MADE OF STEEL...  
WE'VE GOT TO PROVIDE MORE SCRAP TO MAKE THE STEEL.**

Half the melting stock used in the steel mill or iron foundry consists of iron and steel scrap. In normal times, enough scrap is produced by the mills, foundries, railroads, fabricators and scrap dealers to fill the need.

But now the mills have stepped up capacity to meet the greatly increased military and civilian demands for steel. And that increased capacity has outstepped the supply of scrap.

That is why we are calling on plants in both metal-working and NON-METAL-WORKING industries to provide the needed scrap NOW.

**You have the heavy scrap needed to make more steel**

Enough obsolete machinery, equipment and parts are being carried as useless inventory to give a big push to

*This advertisement is a contribution, in the national interest, by*

the production of steel. Surveys have proved this.

The trick is to get that old steel into the hands of the steel producers.

We're putting that job up to you.

To help maintain steel production... provide more steel for the equipment you want... turn in your idle iron and steel to your local scrap dealer.

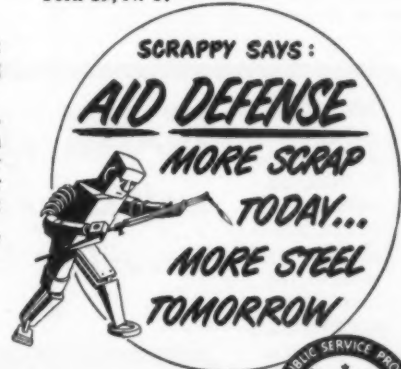
**What you can do to help maintain steel production**

1. Appoint one top official in your plant to take full responsibility for surveying the plant and getting out the scrap.
2. Consult with your local Scrap Mobilization Committee about its program to help out in the scrap crisis. For chairman's name, check with your Chamber of Commerce, or the nearest

office of the National Production Authority, Department of Commerce.

3. Call in your local scrap dealer to help you work out a practical scrapping program. Non-ferrous scrap is needed, too.

4. Write for free booklet, "Top Management: Your Program For Emergency Scrap Recovery", addressing Advertising Council, 25 W. 45 St., New York 19, N. Y.



## THE NATIONAL PROVISIONER



# LIVESTOCK MARKETS

Weekly Review

## Pig Hatcheries Surveyed

Pig hatcheries are called "today's question mark" in a feature article by Charles E. Hughes in the June issue of *Armour's Analysis*, publication of Armour and Company's livestock bureau. So far as the processing industry is concerned, the article points out that a flattening of the hog production and slaughter cycle could result from year-around acceptance of hatchery-produced pigs and might contribute to greater efficiency in processing.

The article reports 46 pig hatcheries in operation, mainly in the midwestern states, and says there is interest in the development in other sections. Several types of farm operators provide a market for hatchery output: those who have chronic difficulties and losses in pig production; those who are "tired" of farrowing chores; those who suddenly decide to expand feeding, and cattle feeders who need pigs to follow their stock in the feed lot.

Profitable hatchery operation hinges on the ability to produce pigs economically through better sanitation, more adequate equipment and greater attention to detail.

The article comments that pig hatcheries have been "springing up like mushrooms and some have vanished almost as rapidly. Disease and lack of managerial experience, closely intertwined, have been the chief stumbling blocks." Synthetic sow's milk may help the hatchery industry since very early weaning would theoretically make it possible for a sow to produce almost three litters per year instead of two.

There are certain advantages for the producer in using hatchery pigs, such as elimination of the cost of maintaining boars and sows, and some disadvantages, such as the need for cash investment at the time of purchase. Continued expansion of the hatchery idea might make it possible to abandon or convert some of the farm structures now employed in pig raising.

## Livestock Exports, Imports During Month of April

Exports and imports of livestock during April, as reported by the U.S.D.A.

	Apr. 1952 Number	Apr. 1951 Number
<b>EXPORTS (domestic)—</b>		
Cattle, for breeding .....	737	160
Other cattle .....	72	13
Hogs (swine) .....	33	50
Sheep .....	..	22
Horses, for breeding .....	11	12
Other horses .....	966	43
Mules, asses and burros .....	107	607
<b>IMPORTS—</b>		
<b>Cattle, for breeding, free—</b>		
Canada <sup>1</sup> .....	..	460
Bulls .....	..	1,710
Cows .....	..	..
<b>Cattle, other edible (dut.)—</b>		
Canada <sup>1</sup> .....	..	2,956
Over 700 pounds (Dairy) .....	..	15,048
200-700 pounds .....	..	4,065
Under 200 pounds .....	..	1,973
United Kingdom—	..	..
Bulls .....	..	2
Cows .....	..	10
<b>Hogs—</b>		
For breeding, free .....	..	68
Edible, except for breeding (dut.) <sup>2</sup> .....	..	83
<b>Horses—</b>		
For breeding, free .....	11	9
Other (dut.) .....	234	85
<b>Sheep, lambs, and goats, edible (dut.) .....</b>		
	..	2,730

<sup>1</sup>Due to an outbreak of foot-and-mouth disease, an embargo was placed on imports of livestock and meats effective Feb. 26, 1952.

<sup>2</sup>Excludes Newfoundland and Labrador.

<sup>3</sup>Number of hogs based on estimate of 200 pounds per animal.

Compiled from official records, Bureau of the Census.

## Isolates Strain Of Anthrax

Progress in the fight against anthrax was recently reported in Kansas City by a research bacteriologist. Richard G. Taylor said he had isolated a new strain of the disease and had conducted successful tests against it on mice, rats, guinea pigs and rabbits with a vaccine.

Taylor said he believed the strain is that which caused the recent outbreaks of the disease in Kansas and several other states.

## Two-Crop Lamb Practice Is Not Good, Or New, Says Prof

There is little practical value to treating ewes with hormones to produce lambs out of season or to produce two crops a year, Professor M. A. Alexander of the University of Nebraska, believes. Prof. Alexander said that results of research in that state are in accord with findings reported by other colleges.

He added that it is difficult to find carefully controlled work that reports a good lamb resulting from the use of hormone treatment. Bringing ewes to breed by treating them with hormones is not new. First research at the University of Nebraska was in the middle 1930's when a serum made from the blood of pregnant mares was used.

First treatment brought ewes into heat with success but the objective of increasing the number of December lambs was disappointing. In the last test in 1951, 26 per cent of the ewes treated with the serum gave birth to lambs while the check group, which was not treated, produced no offspring. The serum produced favorable results although the lamb crop was poor, Prof. Alexander said.

He concluded that the lamb producer's best management plan is to keep his flocks healthier and better fed.

## Less Farm Butchering Now Than About 30 Years Ago

Butchering on the farm, says the Census Bureau, is growing less popular. The modern farmer sells his cattle, hogs and sheep and goes to the butcher shop to buy his meat. Many farmers who still do their own butchering have the meat processed at locker plants.

The census of 1920 showed that in 1919 some 16,800,000 hogs were butchered on farms; in 1949, according to the 1950 census, only 7,369,000 hogs were killed for home consumption. Many of those were processed in locker plants.

CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.  
JACKSON, MISS.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

**K-M** offers a  
well-planned and  
convenient hook-up



**KENNETT-MURRAY**  
LIVESTOCK BUYING SERVICE

**Wisconsin Packing Co.**  
BEEF PACKERS

215 WEST OREGON STREET • MILWAUKEE 4, WISCONSIN

Phone Marquette 8-0426

**NORTHERN COWS AND BULLS EXCLUSIVELY**  
Cow Meat - Cuts - Bull Meat - Livers - Tongues - Offal

CARLOT SHIPPERS SERVING THE NATION  
WITH QUALITY BONELESS BEEF

U. S. GOVERNMENT INSPECTED ESTABLISHMENT 924

# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at four western markets on Monday, June 23, were reported by the Production and Marketing Administration as follows:

St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul (June 23)
<b>BARROWS &amp; GILTS:</b>				
Choice:				
120-140 lbs.	\$15.75-17.50	18.50-19.00	18.75-19.50	17.25-18.75
140-160 lbs.	17.25-19.00	18.50-20.85	19.25-20.00	19.50-20.75
160-180 lbs.	18.75-20.85	18.50-20.85	19.25-20.00	19.50-20.75
180-200 lbs.	20.50-20.85	20.50-21.00	19.75-20.25	20.50-20.75
200-220 lbs.	20.50-20.85	20.50-21.00	19.75-20.25	20.50-20.75
220-240 lbs.	20.50-20.85	20.50-21.00	19.75-20.25	20.50-20.75
240-270 lbs.	20.50-20.85	20.50-21.00	19.75-20.25	20.50-20.75
270-300 lbs.	18.75-19.85	19.00-20.50	18.75-19.35	18.25-19.50
300-330 lbs.	18.00-19.85	19.00-19.75	18.75-19.35	18.25-19.50
330-360 lbs.	17.75-18.25	17.75-18.50	18.25-18.65	17.50-18.50
Medium:				
160-220 lbs.	18.25-20.50	17.75-20.25	19.00-20.00	16.75-19.50
<b>SOVS:</b>				
Choice:				
270-300 lbs.	17.50-17.75	18.25-18.75	17.25-17.75	17.25-18.25
300-330 lbs.	17.50-17.75	18.25-18.75	17.25-17.75	17.25-18.25
330-360 lbs.	17.50-17.75	18.25-18.75	17.25-17.75	17.25-18.25
360-400 lbs.	16.50-17.50	17.50-18.25	16.50-17.50	16.50-17.50
400-450 lbs.	16.50-17.50	17.50-18.25	16.50-17.50	16.50-17.50
450-550 lbs.	15.00-16.75	15.75-16.75	15.00-16.75	15.00-16.25
Medium:				
250-500 lbs.	14.50-17.25	15.00-17.75	15.00-17.00	14.25-17.25

## SLAUGHTER CATTLE & CALVES:

<b>STEERS:</b>				
Prime:				
700-900 lbs.	33.50-34.75	33.50-34.50	33.00-34.00	32.50-34.25
900-1100 lbs.	33.50-35.00	33.50-35.00	33.00-34.25	32.50-34.25
1100-1300 lbs.	33.50-35.00	33.50-35.00	33.00-34.25	32.50-34.25
1300-1500 lbs.	32.50-34.50	32.50-35.00	32.25-33.75	32.50-34.25
Choice:				
700-900 lbs.	31.00-33.50	30.75-33.50	29.00-33.00	30.75-32.50
900-1100 lbs.	31.00-33.50	30.75-33.50	29.00-33.00	30.75-32.50
1100-1300 lbs.	31.00-33.50	30.75-33.50	29.00-33.00	30.75-32.50
1300-1500 lbs.	30.50-32.50	30.00-33.50	29.00-32.75	30.50-32.75
Good:				
700-900 lbs.	27.50-31.00	28.50-30.75	26.50-29.00	27.75-30.75
900-1100 lbs.	27.50-31.00	28.50-30.75	26.50-29.00	27.75-30.75
1100-1300 lbs.	27.50-31.00	28.50-30.75	26.50-29.00	27.75-30.75
1300-1500 lbs.	27.00-30.50	27.75-30.50	26.25-28.50	27.25-30.25
Commercial, all wts.				
Utility, all wts.	23.50-27.50	24.50-28.50	23.00-26.50	24.00-27.00
<b>HEIFERS:</b>				
Prime:				
800-1000 lbs.	33.00-34.00	33.00-34.25	32.50-33.75	32.00-33.25
1000-1200 lbs.	32.50-34.00	32.75-34.50	32.75-34.00	32.50-33.75
Choice:				
800-1000 lbs.	31.00-33.00	30.50-33.00	29.75-32.75	30.25-32.00
1000-1200 lbs.	30.50-33.00	30.00-33.00	29.75-32.75	30.25-32.00
Good:				
500-700 lbs.	27.50-31.00	28.50-30.50	26.50-28.75	27.25-30.25
700-900 lbs.	27.50-31.00	28.50-30.50	26.50-28.75	27.25-30.25
Commercial, all wts.				
Utility, all wts.	23.00-27.50	24.00-28.50	22.50-26.50	23.00-27.50
<b>COWS:</b>				
Commercial, all wts.				
Utility, all wts.	20.00-23.00	20.75-23.50	19.75-21.50	20.00-22.50
Canner & cutter, all wts.	17.00-20.00	18.50-21.00	16.50-19.75	15.75-20.00
<b>BULLS (Yrds. Excl.) All Weights:</b>				
Good	24.00-25.50	24.00-25.50	23.50-24.50	22.50-24.00
Commercial	21.00-24.00	21.00-24.00	20.50-22.50	20.50-24.00
Utility	18.00-21.00	18.00-21.00	17.00-20.00	17.00-20.00
Cutter	16.00-19.00	16.00-19.00	15.00-19.00	15.00-18.00

<b>VEALERS All Weights:</b>				
Choice & prime	28.00-33.00	31.00-32.00	30.00-34.00	27.00-33.00
Com'l & good	21.00-28.00	25.00-31.00	24.00-30.00	22.00-27.00
<b>CALVES (500 Lbs. Down):</b>				
Choice & prime	27.00-33.00	29.00-32.00	27.00-29.00	26.00-31.00
Com'l & good	21.00-27.00	23.00-29.00	21.00-27.00	20.00-26.00
<b>SHEEP AND LAMBS:</b>				
Spring lambs, Choice & prime				
Good & choice	26.25-27.25	27.00-28.00	24.50-27.25	27.50-28.50
Good & choice	25.00-26.25	25.00-27.00	22.00-24.50	26.00-27.50
<b>LAMBS (105 Lbs. Down) (Shorn):</b>				
Choice & prime	23.50-24.50	23.50-24.50	23.50-24.50	23.50-24.50
Good & choice	21.00-23.50	21.00-23.50	21.00-23.50	21.00-23.50
<b>EWES (Shorn):</b>				
Good & choice	5.50-6.50	7.00-8.00	6.00-7.00	6.50-7.00
Cull & utility	4.00-5.50	4.50-7.00	5.00-6.00	4.50-6.25

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending June 21:

CATTLE	Week Ended June 21	Prev. Week	Cor. 1951
Chicago	16,961	16,833	13,030
Kansas City	14,697	12,758	10,253
Omaha	21,831	15,046	14,271
E. St. Louis	10,404	8,200	6,354
St. Joseph	8,475	7,330	4,624
Sioux City	9,360	8,267	6,862
Wichita	2,700	2,539	2,231
New York & Jersey City	7,357	7,074	7,399
Okla. City	5,537	5,636	3,287
Cincinnati	7,721	3,655	4,010
Denver	9,270	8,700	6,786
St. Paul	11,651	13,609	8,986
Milwaukee	2,256	2,003	1,918
Total	123,229	110,980	80,691

HOGS	Week Ended June 21	Prev. Week	Cor. 1951
Chicago	36,239	38,574	34,497
Kansas City	13,527	13,841	13,697
Omaha	41,379	33,092	36,033
E. St. Louis	21,699	28,109	22,043
St. Joseph	28,968	30,465	22,760
Sioux City	25,509	33,786	22,760
Wichita	10,349	15,126	10,163
New York & Jersey City	40,294	45,028	30,534
Okla. City	11,674	11,852	9,511
Cincinnati	11,545	15,383	11,948
Denver	10,619	9,638	9,611
St. Paul	28,134	30,539	27,550
Milwaukee	5,350	5,899	4,702
Total	285,376	311,932	268,184

SHEEP	Week Ended June 21	Prev. Week	Cor. 1951
Chicago	2,169	2,068	1,802
Kansas City	7,908	9,308	8,375
Omaha	6,573	7,045	5,609
E. St. Louis	3,679	4,138	3,259
St. Joseph	4,548	6,590	5,471
Sioux City	2,789	3,002	3,341
Wichita	1,954	3,980	3,170
New York & Jersey City	41,515	39,031	30,246
Okla. City	3,723	3,844	5,298
Cincinnati	512	828	665
Denver	7,335	5,878	3,863
St. Paul	2,262	2,244	1,691
Milwaukee	337	222	312
Total	85,304	89,408	84,502

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter, including direct.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, June 26, were as follows:

<b>CATTLE:</b>	
Steers, gd. & ch.	\$30.50@33.50
Steers, ch. & pr.	28.00@32.50
Heifers, ch. & pr.	28.00@32.50
Heifers, util. & com.	None rec.
Cows, com.	23.00@28.00
Cows, utility	23.00@24.00
Cows, canner, cutter	18.00@22.00
Bulls, com'l	18.00@20.00
Bulls, utility	24.00@27.00
Bulls, can. cut.	21.00@23.00
<b>VEALERS:</b>	
Choice, prime	None rec.
Com. & gd.	\$28.00@32.00
Culls	None rec.
<b>HOGS:</b>	
Gd. & ch., 170/230	\$21.50@21.75
Sows, 400/down	16.50@17.50
<b>LAMBS:</b>	
Spring, gd. to pr.	\$28.00@28.00

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 21:

CATTLE	Week Ended June 21	Same Wk. Last Yr.
Salable	155 1,186 928 381	11,885
Total (incl. direct)	4,561 2,508 10,456 19,057	14,470
Prer. week:		
Salable	210 777 700 44	26,355
Total (incl. direct)	4,552 2,226 22,570 21,232	29,824
*Including hogs at 31st street.		47,624

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS	Cattle	Calves	Hogs	Sheep
June 18...	9,310	315 10,386	3,442	
June 19...	1,600	554 10,423	1,569	
June 20...	1,075	313 6,520	700	
June 21...	411	347 4,017	1,918	
June 22...	11,561	309 12,776	3,047	
June 23...	5,000	360 13,500	600	
June 24...	7,000	400 9,000	2,300	
June 25...	2,000	300 7,700	1,200	
*Week so far				
June 18...	25,479	1,307 42,854	7,222	
Year ago...	26,001	2,368 45,112	5,199	
2 yrs. ago...	25,178	1,629 45,112	7,104	
*Including 118 cattle, 6,074 hogs and 5,359 sheep direct to packers.				

SHIPMENTS	Cattle	Calves	Hogs	Sheep
June 18...	4,338	22 1,576	557	
June 19...	1,599	77 1,846	20	
June 20...	984	25 2,337	300	
June 21...	454	32 176	100	
June 22...	3,000	2,012	2,000	
June 23...	3,000	2,000	100	
June 24...	1,500	1,500	200	
*Week so far				
June 18...	10,698	84 7,714	300	
Year ago...	12,812	168 7,752	989	
2 yrs. ago...	13,350	280 10,248	171	
2 yrs. ago...	9,385	289 10,029	1,366	

JUNE RECEIPTS	Cattle	Calves	Hogs	Sheep
June 18...	122,820	1951	91,982	
June 19...	8,315	7,209	41,339	
June 20...	241,518	260,584	18,205	
June 21...	40,242	18,205		

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, June 26:

Packers' purchase	Shippers' purchase	Week ended June 26	Week ended June 19
29,670	12,050	37,397	9,542
Total		41,720	46,939

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, June 26, were reported as shown in the table below:

Bulls, util., com'l	15.00@18.50
Bulls, util., com'l	25.00@29.00
VEALERS:	
Comm. & gd.	\$30.00@31.00
Utility & com.	None rec.
PIGS:	
Good & ch., 180/230	\$22.00@22.50
Sows, ch.	17.00 only
SHEEP:	
Lambs, gd., ch.	None rec.
*None rec.	

## SUMMER TIME IS LARD FLAKE TIME

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a **MUST** during the hot weather.

Avail yourself of our laboratory facilities, free of charge.

Send for samples...

**THE E. KAHN'S SONS CO.**  
Cincinnati 25, Ohio  
Kirby 4000



**BLACK HAWK**

PORK • BEEF • VEAL • LAMB • SMOKED MEATS

RY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

## MEAT SLAUGHTERING and PROCESSING

By C. E. DILLON

Now \$5.00 305 pages  
Only \$1.15 115 illus.

Thousands of packers have at last found a way to offset today's rising operating costs. Through the instruction in this book, you, too, can make more profits by adding extra services for your customers.

MEAT SLAUGHTERING and PROCESSING shows you how to plan and build a modern slaughterhouse plant, where to locate, how to plan meat slaughtering, how to slaughter and dress beef, veal and pork, how to skin and care for hides, and how to render lard for best results. Gives 1,001 hints and suggestions for planning the slaughtering operation for greatest efficiency and safety and details on how to work the plan. Contains hundreds of formulas for sausage making.

Order your copy today from  
**THE NATIONAL PROVISIONER**  
15 West Huron Street • Chicago 10, Illinois

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 21, 1952, as reported to The National Provisioner:

### CHICAGO

Armour, 6,987 hogs; Swift, 847 hogs; Wilson, 1,824 hogs; Agar, 3,778 hogs; Shippers, 10,265 hogs, and Others, 20,893 hogs.  
Total: 16,961 cattle; 1,630 calves; 46,504 hogs; 2,169 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,621	914	4,007	1,827
Swift	2,257	922	3,591	2,169
Wilson	500	...	2,153	...
Butchers	5,124	50	1,060	249
Others	1,309	...	2,677	3,663
Total	12,811	1,886	13,527	7,908

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,956	12,737	2,013	...
Cudahy	4,644	8,530	1,401	...
Swift	5,568	6,629	823	...
Wilson	2,309	5,415	629	...
Cornhusker	333	...	...	...
Eagle	66	...	...	...
Gr. Omaha	265	...	...	...
Hoffman	61	...	...	...
Rothschild	502	...	...	...
Roth	821	...	...	...
Klingan	1,148	...	...	...
Merchants	85	...	...	...
Midwest	70	...	...	...
Omaha	329	...	...	...
Union	400	...	...	...
Others	13,583	...	...	...
Total	22,554	46,804	4,906	...

### ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,138	1,690	5,747	1,623
Swift	3,510	2,658	6,627	2,036
Hunter	408	...	6,018	...
Hell	...	...	1,502	...
Krey	...	...	548	...
Laclede	...	...	1,151	...
Selloff	...	...	105	...
Total	6,056	4,348	21,699	3,679

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,838	285	11,261	2,801
Armour	2,357	314	9,304	1,497
Others	4,181	320	3,171	1,258
Total*	9,376	919	23,736	5,556

\*Does not include 7,360 hogs and 350 sheep direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,707	...	9,324	669
Cudahy	3,118	...	8,617	699
Swift	2,642	...	4,293	121
Butchers	162	...	10	...
Others	6,718	...	15,329	422
Total	16,342	...	37,573	1,911

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,178	181	2,444	1,954
Guggenheim	...	...	...	...
Dunn	50	...	832	...
Dold	91	...	...	...
Sunflower	...	...	...	...
Pioneer	...	...	...	...
Excel	606	...	...	...
Others	334	...	502	609
Total	2,202	182	3,778	2,563

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,210	201	1,488	884
Wilson	1,492	247	1,471	624
Butchers	87	...	876	...
Total*	3,789	448	3,835	1,508

\*Does not include 1,129 cattle, 171 calves, 7,839 hogs and 2,215 sheep direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	118	...	247	...
Cudahy	89	...	66	...
Swift	389	...	112	...
Wilson	216	...	...	...
Aene	293	...	...	...
Atlas	500	...	...	...
Clougherty	38	...	311	...
Coast	192	...	103	...
Harman	320	...	...	...
Lner	...	...	1,058	...
United	388	...	421	...
Others	4,329	415	245	...
Total	7,072	419	2,563	...

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	891	24	2,041	5,385
Swift	1,318	11	1,987	1,932
Cudahy	732	18	2,965	409
Wilson	810	...	...	...
Others	4,121	170	2,532	658
Total	7,872	223	10,125	8,384

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,297	1,877	11,975	1,191
Bartusch	882	...	...	...
Cudahy	971	385	...	298
Rifkin	921	30	...	...
Superior	1,335	...	...	...
Swift	4,245	2,075	16,159	768
Others	2,048	1,599	7,610	217
Total	13,699	5,966	35,744	2,479

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	2	1	...	200
Kahn's	...	...	...	...
Meyer	...	...	...	...
Schlachter	25	70	...	...
Northside	...	...	...	...
Others	2,162	1,088	10,236	1,523
Total	2,189	1,168	10,236	1,723

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,654	1,876	1,241	2,683
Swift	3,299	1,532	955	6,893
Blue Bonnet	838	67	314	...
City	508	12	100	...
Rosenthal	167	6	15	2
Total	6,466	3,493	2,625	9,578

### TOTAL PACKER PURCHASES

	Week ended June 21	Prev. Week	Cor. 1951
Cattle	127,449	120,410	99,228
Hogs	258,859	279,592	259,369
Sheep	32,424	61,186	55,913

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended June 21, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date..	221,000	435,000	128,000
Previous week..	212,000	472,000	154,000
Same wk. 1951..	202,000	462,000	129,000
1952 to date..	5,136,000	13,656,000	3,606,000
1951 to date..	5,175,000	13,303,000	3,197,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,650	875	2,650	800
N. Portland	1,930	265	1,955	2,340
S. Francisco	...	...	...	...

## CORN BELT DIRECT TRADING

Des Moines, Ia., June 26. Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

	Hogs, good to choice:
160-180 lbs.	\$17.25@19.50
180-240 lbs.	19.25@20.25
240-300 lbs.	18.25@20.25
300-360 lbs.	17.75@19.25
270-360 lbs.	17.50@18.25
440-550 lbs.	14.25@16.50

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
June 20	51,000	39,500
June 21	27,000	31,000
June 22	30,000	37,500
June 23	33,000	32,000
June 24	31,500	26,500
June 25	41,000	42,000



## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		CARRASSES		BEEF CURED:	
Week ending June 21, 1952.	12,202	Week ending June 21, 1952.	9,779	Week ending June 21, 1952.	24,070
Week previous	8,871	Week previous	492,913	Week previous	641,818
Same week year ago	8,392	Same week year ago	5,000		

COW:		PORK CURED AND SMOKED:	
Week ending June 21, 1952.	820	Week ending June 21, 1952.	552,103
Week previous	1,323	Week previous	492,913
Same week year ago	587	Same week year ago	641,818

BULL:		LARD AND PORK FATS:	
Week ending June 21, 1952.	927	Week ending June 21, 1952.	17,772
Week previous	850	Week previous	20,130
Same week year ago	293	Same week year ago	31,261

VEAL:		LOCAL SLAUGHTER	
Week ending June 21, 1952.	10,676	CATTLE:	
Week previous	11,050	Week ending June 21, 1952.	7,357
Same week year ago	10,508	Week previous	7,074

LAMBS:		CALVES:	
Week ending June 21, 1952.	27,190	Week ending June 21, 1952.	8,687
Week previous	25,904	Week previous	8,871
Same week year ago	13,894	Same week year ago	10,857

MUTTON:		HOGS:	
Week ending June 21, 1952.	2,527	Week ending June 21, 1952.	40,294
Week previous	1,335	Week previous	45,028
Same week year ago	880	Same week year ago	39,534

HOG AND PIG:		SHEEP:	
Week ending June 21, 1952.	7,488	Week ending June 21, 1952.	41,515
Week previous	9,639	Week previous	39,031
Same week year ago	20,015	Same week year ago	39,246

POIK CUTS:		COUNTRY DRESSED MEATS	
Week ending June 21, 1952.	1,430,749	VEAL:	
Week previous	2,500,727	Week ending June 21, 1952.	3,430
Same week year ago	2,017,341	Week previous	3,477

BEEF CUTS:		HOGS:	
Week ending June 21, 1952.	114,080	Week ending June 21, 1952.	1
Week previous	140,536	Week previous	1
Same week year ago	93,455	Same week year ago	1

VEAL AND CALF CUTS:		LAMB AND MUTTON:	
Week ending June 21, 1952.	14,206	Week ending June 21, 1952.	24
Week previous	7,500	Week previous	21
Same week year ago	4,524	Same week year ago	21

LAMB AND MUTTON CUTS:		SHEEP:	
Week ending June 21, 1952.	1,500	Week ending June 21, 1952.	24
Week previous	1,850	Week previous	21
Same week year ago	7,564	Same week year ago	21

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending June 21 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City.....	8,419	9,821	40,425	47,953
Baltimore, Philadelphia .....	4,927	1,769	25,975	1,555
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis.....	7,696	1,439	45,511	6,225
Chicago Area .....	19,846	5,356	63,978	12,362
St. Paul-Wisconsin <sup>1</sup> .....	20,189	14,831	89,720	5,180
St. Louis Area <sup>2</sup> .....	10,069	9,293	63,623	9,689
Sioux City .....	10,030	6	31,921	3,067
Omaha .....	23,115	405	57,916	12,052
Kansas City .....	11,796	3,538	33,283	8,093
Iowa and So. Minn. <sup>3</sup> .....	17,526	2,774	168,615	18,965
<b>SOUTHEAST<sup>4</sup></b> .....	4,465	2,753	16,200	...
<b>SO. CENTRAL WEST<sup>5</sup></b> .....	20,888	7,230	64,545	24,927
<b>ROCKY MOUNTAIN<sup>6</sup></b> .....	9,947	450	13,353	8,533
<b>PACIFIC<sup>7</sup></b> .....	19,129	1,562	29,959	31,533
Grand Total .....	188,042	61,176	745,024	190,084
Total Previous Week .....	176,708	59,166	708,379	184,550
Total Same Week 1951 .....	142,436	61,223	735,029	163,639

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. <sup>6</sup>Includes Denver, Colorado, Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif. (Receipts reported by the U.S.D.A., Production & Marketing Administration)

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended June 20:

	Cattle	Calves	Hogs
Week ending June 20 .....	1,710	617	4,833
Week previous (five days) .....	1,239	659	5,982
Corresponding week last year .....	1,192	708	2,638

## LIVESTOCK PRICES AT 9 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at nine leading markets in Canada during the week ended June 14 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS Gr. B <sup>1</sup> Dressed	LAMBS Good Handyweights
Toronto .....	\$25.56	\$26.00	\$25.60	\$34.15
Montreal .....	26.75	24.80	25.61	...
Winnipeg .....	24.14	21.40	24.00	22.00
Calgary .....	24.28	26.28	24.30	20.84
Edmonton .....	22.75	30.00	24.70	...
Lethbridge .....	23.75	29.50	24.10	...
Pr. Albert .....	23.50	21.75	23.35	28.00
Moose Jaw .....	...	...	...	...
Saskatoon .....	22.00	24.00	23.60	...
Regina .....	...	...	...	...
Vancouver .....	...	31.40	25.35	...

<sup>1</sup>Dominion Government premiums are not included.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

40 Years' Experience  
on the Indianapolis Market

INDIANAPOLIS • FRANKFORT  
INDIANA

Tel. FRanklin 2927

1 el. 2233

WATKINS & POTTS

LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL.

UP ten 5-1621 & 5-1622

Partridge  
SINCE 1876

THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE

SELL

Surplus Equipment

The classified columns of *The National Provisioner* offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. *The National Provisioner* classified columns will find a buyer for them.

# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

### Sausage & Smokehouse Equipment

- 4656—STUFFER: Randall, 4002 capacity, \$ 675.00  
4662—MIXER: Buffalo 25, 20002 cap., with air operated air cyl. for tilting hopper, 25 HP. mtr., silent chain drive 1850.00  
4727—GRINDER: Buffalo 266-B, with motor & starter, knives & plates 875.00  
4340—SILENT CUTTER: Buffalo 265-B, 3 extra set of knives, no motor 1450.00  
4726—SILENT CUTTER: Buffalo 254, 40 HP. enclosed mtr., 24" emptying 1750.00  
4730—FILLER: Rockford, model "A", complete, 200.00  
4820—COOKING TANK: Anco 2279, 42" sticks 42" Bids requested  
4083—BAKE OVEN: Advance, 96 loaf cap., complete, excellent condition 1400.00  
4640—HAM MOLD: (80) Adelman Ham Boiler, 74—Aluminum, type F-1-S-E, cap. 125, size 11 1/2" x 13 1/2" 5.50  
(6)—Aluminum, type F-1-E, cap. 132, size 5 1/2" x 13 1/2" 5.50  
4725—LOAF PANS: (approx. 400) stainless steel 1.25  
4677—SMOKE MAKERS: (2) Lipton, 210, ea. 500.00  
4756—SMOKEHOUSE: (2) Griffith, 1—electric, excellent condition 375.00  
1—gas fired 275.00  
4854—PRESSERS: (3) air operated for closing curing boxes, 14" dia. cyl., complete with structural framework & 2" 9/16" x 1/4" 5" press plate 1275.00  
4679—HAM PUMP: Griffith, motor driven, with table 165.00  
4636—BACON CURING BOXES: with covers, 600 & 10002 size, ea. 15.00  
10002 size 19.00  
4855—WOOD CURING VATS: (1000) 41" deep, 48" inside dia. top & bottom & 44" inside dia. bilge, 14002 meat capacity, ea. 11.00  
1815—DRUMS: (200) Galv. with two handles, 22" dia. x 28" deep. Approx. 3502 Bids requested

### Rendering & Lard

- 4540—BLOW TANK: Dupps, 40002, with fittings for 2 cook & plates 775.00  
4541—COOKER: French Oil, 210—3 sections, with 15 HP. mtr. & loader. Bids requested  
1299—COOKERS: (3) French Oil Mill Hops, 405 internal pressure, 1255 jacket pressure, 40 HP. explosion proof motor, ea. 6450.00  
4811—COOKER: Anco, 5110, gear drive, with condenser, crackling pan & screens 4500.00  
4747—CRACKLING PRESS: 22 size, metal, hand power 75.00  
4294—PRESS: Boss hydraulic, 300 ton, with 8x12 pump & Fisher governors, 45002 setting, hydraulic pipe and fittings included 2250.00  
4881—HOG: Diamond, serial 27110, throat opening 12"x13", directly coupled with 25 HP. motor, 1 extra set of knives & a feed hopper 1400.00  
4285—HAMMERMILL: 211 Dupps, 25 HP. mtr., with 1 HP. motor & conveyor with 2 way sacker, have new screens, a rebuilt extra core 895.00  
4812—HASHER WASHER: Ruhaj 23, comb. 30"x10" cyl. 15 HP. mtr. 1750.00  
3424—KETTLE: Kock gas fired with burner, 75 gallon capacity 375.00  
3776—FILTER PRESS: Albright-Neil 2221, 24"x24", 40 plates 1 1/4" recessed 1000.00

### Kill Floor, Cutting & Casing

- 4667—KNOCKING PEN: Globe Co. single, steel, good condition Bids requested  
4341—HOIST: Shepard-Niles, form 3R, 1 phase, 80 cycles, 220 volt, cap. 20002 235.00  
4594—DEHAIRER: Boss, grate type, automatic throw-in & throw-out, 7 1/2 HP. mtr., 875.00  
4643—FRESHING MACHINE: Type H.S.F., complete with controls, in perfect condition 3200.00  
3839—CLEAVERS: Beef splitting 201, 11"-12", 13" blades, mfgd. by Simmons, Worden & White 9.00  
3292—PAUNCH TRUCKS: (2) like Globe 27287, newly galv. body, new stainless steel pan, new RTTB running gear 110.00  
3581—CARCASS DROPPERS: Simila to St. John 2765—never used 375.00  
4668—CASING CLEANING UNIT: Anco, 2305, 2200.00  
4738—SAW: Do-All, 1 1/4 HP. motor 375.00  
3062—BAND SAW: Jones Superior 254, with stationary table 500.00  
4538—SCRIBE SAW: Best & Donovan, motor driven, with motor 225.00

### DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
CLH#side 4-6900

# BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

# CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted" special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 9 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$3.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

## EQUIPMENT FOR SALE

### REBUILT EQUIPMENT FOR SALE

This machinery hasn't merely been "reconditioned" but each piece has been completely rebuilt and refinished by our mechanics who know what it's all about. Each machine now looks and operates like new and is offered for prompt delivery, cash with order, with a 30 day money-back guarantee if not satisfied. Machines are complete; all worn, rusted or damaged parts, bearings, or gears have been replaced. Motors are rebuilt and all are for operation on 3/40/220 or 440 V current. Sausage stuffers are not just repainted but are rebored, pistons re-sized and new gaskets are provided throughout. Why buy machinery on a AS IS, WHERE IS basis when you can save money buying from a firm who only handles equipment worth having and in such shape they can stand 100% behind it?

21—ANCO MEAT GRINDER: Model 766A with new St. Louis type cylinder and new set of knives and plates; 40 HP. motor direct connected. Has an extra large stainless steel charging tray.

26—BOSS MEAT GRINDER: Model 456, Size 168; 20 HP. motor mounted on special compact base and direct connected by V-belt drive. Has new cylinder, knives and plates and an extra large stainless steel charging tray. Buy this on our say so.

26—BUFFALO, BOSS or ANCO SAUSAGE STUFFERS: Latest type 400 & 500 lb. cap.; all rebored and pistons re-sized; with new gaskets and air controls. Each has 2 sets of new stainless steel stuffing tubes and two late type stainless steel valves. Several of each size.

310—BOSS SAUSAGE MIXER: Size 7, 100 lb. cap.; hand dump type with 1 HP. motor mounted on rear of frame.

24—BOSS SILENT CUTTER: Model 460, Size 26; 250 lb. cap.; direct connected to 25 HP. motor; completely rebuilt and in perfect shape.

312—SMOKESTICK WASHER: For 34" maximum length sticks; body and cylinder of stainless steel and driven by means of 1 HP. motor.

214—GLOBE KETTLE: Model 9460, 150 gal. cap., with removable agitator, driven by means of 2 HJ. geared head motor. All black iron, steam jacketed for 602 S.W.P., mounted on extra high legs to accommodate truck under 2" drain opening. Virtually new.

218—HOWE SCALE: Model 2212 tall pillar, 2502 x 8 oz. chart and 502 x 4 oz. tare beam, with low metal platform 25"x25". With Weight-O-Graph attachment, rebuilt by Scale Company.

222—COUNTER-BALANCES: Chicago or Independent Pneumatic Tool makes, to support saws and other tools.

4 to support a 752 weight.  
1 to support a 1252 weight.  
2 to support a 1522 weight.  
1 to support a 2002 weight.

223—U.S. HEAVY DUTY BACON SLICERS: Model 23 with St. St. shingling conveyors and 1 HP. motor. These are equivalent to latest models and are completely rebuilt, ready to go.

224—BACON PACKAGING TABLE: Like Globe 98618, 8 individual packaging tables with flush scale compartments, 4 on each side of 7" wide St. St. woven wire belt. St. St. working surfaces. Over-all width 6'x35" length. 1 1/4 HP. motor driven.

227—D & N RIND-MASTER BACON SKINNERS: for dearding smoked bacon, equivalent to our latest model and guaranteed like one of our new ones.

228—BACON FORMING MACHINE: TOBIN, hydraulic type with chamber to handle bacon from 10 1/2"x25 x2 1/2" down to 7 1/2"x16 1/2" thick. With 5 HP. motor.

240—BACON FORMING MACHINE: Repossessed D&N Junior model, virtually brand-new, with 5 HP. motor. Perfect in every detail, save 20%.

229—PAUNCH TRUCKS: GLOBE 7287, galv. body with brand-new pluck pan and new RTTB running gear. 2 available.

231—SKINLESS PORK SAUSAGE DISPENSER: D&N make rebuilt, with latest improvements and bears new guarantee and service policy. Save 1/4.

232—TRUCKS: LIVER & OFFAL HANGING, 4 racks high, pyramid type with wide rack at bottom and with 80 removable tinmed hooks, and drip pan. Frame galv. with RTTB wheels showpan but perfect. 6 available.

Write, wire or phone Goodfellow 4822 for more details on these good buys which won't last long.

## DOHM & NELKE, INC.

7700 E. Railroad Avenue  
St. Louis 15, Mo.

## EQUIPMENT FOR SALE

- 14—Anderson Expellers, all sizes.  
1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.  
6—150, 350, 600, 800 gal. Dopp Seamless Kettles.  
1—Davenport 23A Dewaterer, motor driven.  
1—Bone Crusher, 24" dia. drum.  
We also have a large stock of 5/8, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.  
Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.

14 Park Row BA 7-0600 New York 23, N.Y.

FOR SALE: 1—2200 Randall Stuffer and 1 H.P. Compressor; 1—Rockford Measuring Filler; 1—400 Mixer (Buffalo); 1—3 H.P. Grinder (Buffalo); 1—Sausage basting truck; 1—150" hanging scale; 1—Spice scale; 1—10 x 16 walk-in cooler and deep freezer. Also printed paper stock, cartons cellophane bags for Italian Sausage for Frozen Food. Cabinets will sell cheap. Contact Mr. William Noller, Nollers Old Plantation Sausage, Briarcliff Manor, New York.

★ **ANDERSON EXPELLERS** ★  
All models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

## EQUIPMENT WANTED

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

## PLANTS FOR RENT

### PLANT FOR LEASE

Modern new eastern plant, now doing over \$500,000 per year. Geared and large enough to do 5 times this amount at least. Expansion unlimited. Low operating expenses hard to believe. Rent \$250.00 per week. Ten year lease. Apply the entire amount on purchase of plant. The business will pay for itself in a few years. Wonderful opportunity for one or more reputable parties with experience and background. This plant is complete: Rendering plant, Sausage kitchen, 2 bed killing floor, Hog killing line. Particulars on request. FR-27, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENTAL: Slaughtering facilities, large coolers, full hide cellars, 2 railroad sidings, stock pens, metropolitan area. For information contact

B. HAYDU & SONS, INC.

108 Magazine Street Newark, N. J.  
Telephone No. Market 3-1207

### FOR RENT

MODERN BEEF, veal and lamb killing plant. Federal inspection. Eastern Pennsylvania. Capacity 600 cattle, 350 calves and lambs. Fully equipped. Low rental. FR-223, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR RENT: Boning room with conveyor for meat and bones, freezer space, storage space, railroad siding. U.S. government inspection. FR-78 THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

## PLANTS FOR SALE

### SETTLE ESTATE

For Sale: Eastern hide and rendering business. Consists of large plants, 8 Albright-Nell cookers, accessory machinery, truck fleet, etc. Perfect opportunity for western or Pacific coast firm wanting eastern territory and outlet. Close to markets, low freight rates. Has advantage of a \$100,000 tax loss carry forward. Only principals reply. Write to box

FS-274, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

## PLANTS FOR SALE

### COMPLETE PACKING PLANT

City inspected, slaughter capacity 125 calves per day, 60 hogs per hour, 75,000 pounds sausage and smoked meats weekly. Plant located on arterial thoroughfare and Southern Pacific Railroad with spur to pens and shipping dock. 5 acres of land and artesian water well. Building contains 35,000 square feet on 2 floors, 15,000 sq. ft. under refrigeration. Reinforced concrete, hollow tile and brick construction. Building old but well maintained. Price: \$150,000. Agents need not reply.

ALAMO DRESSED BEEF COMPANY  
Box 2186 San Antonio, Texas

**FOR SALE OR LEASE:** Two cooker rendering plant, located in Kentucky. Very good tonnage consisting of all free dead stock, 8 trucks equipped with steel dead stock bodies and winches. Plenty of shop fat and bones available if desired. Owner prefers to sell outright, but would consider active partner. Owner has to locate elsewhere due to ill health in family. FS-273, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** Prosperous abattoir, government approved, new modern equipment, wholesale and retail, in good farming community. Family death compels sacrifice. Terms. FS-280, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## POSITIONS WANTED

**GENERAL MANAGER:** Twenty-five years' experience in all phases of the industry, including processing, mechanical purchasing (including livestock), sales. Also financial and executive departments. Proven ability. Can go anywhere, now employed. Prefer personal interview. W-281, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PLANT MANAGEMENT:** Wide experience in general plant operation, hotel and restaurant supply department, beef boning department, sales and livestock buying. Age 43 with 28 years' experience in the industry. W-265, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER or ASSISTANT to OWNER:** Experienced and proven as manager entire operation in medium size independent. Can qualify as manager for absentee owner. Top references. South or southwest. W-266, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**POSITION WANTED:** What type help do you need? Thoroughly qualified to fill any phase of management, preference sales. Would consider traveling southwest territory for allied company. Age 40. W-263, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER:** 30 years' experience in all phases of the packing industry. Experience covers large and small plants from the actual purchasing of livestock, supervision of operations and sales. W-247, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING FOREMAN:** Curing cellar. 11 years' experience. Honest, sober. Top references. Age 37. Want position with independent company. W-275, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE and MEAT SPECIALTIES** expert would like to have an interview with reliable packer or sausage company in Los Angeles. W-268, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

**WANTED:** A \$20,000 a year sales executive to join established fast growing reliable manufacturer of prepared sausage seasonings and meat cures. Must have thorough experience and following with sausage manufacturers. The right man surely has a promising future. All correspondence held strictly confidential. W-264, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N. Y.

**WANTED:** New government inspected beef and veal killing plant, no rendering, near Chicago, requires services of capable manager to buy livestock and sell carcass beef and calves. Capacity 300 cattle, 600 calves. Salary and profit sharing. W-279, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT:** Excellent opportunity for right man in large meat processing plant in city of Chicago. W-270, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.



I wouldn't be  
caught  
in anything  
but PIN-TITE\*

**PIN-TITE**  
Extra Strong  
SHROUD CLOTHS

- Pin tight without tearing
- Economical to use
- Quick "pin up" . . . red bar marks super-strong pinning edge.

Made by the makers of Form-Best  
Full-Length Stockinettes

**The Cincinnati Cotton Products Co.**

Cincinnati 14, Ohio

## BUSINESS OPPORTUNITIES

### GET A PARTNER

for your

**HAM or BACON**

our business is

**EGGS**

and always will be.

CALL

**NICK — 160**

**NICHOLS & CO.**

**AVON, ILL.**

**EGGS spell PROFITS when  
your supplier is dependable.**

### FLORIDA JOBBERS WANTED

Iowa packer can offer exceptional exclusive franchise deal to aggressive Jobbers and Wholesalers in central, north, and west Florida. For protected territories and full information, tell us about your operation.

W-278, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

## BUSINESS OPPORTUNITIES

### SITES AVAILABLE

For packing plant adjacent to Terminal Market in deep South, just outside city limits of New Orleans. Excellent transportation facilities. All land owned by Stock Yards Company and a very attractive and mutually advantageous proposition can be offered to interested and responsible parties. For information write Manager,

New Orleans Stock Yards, Inc.  
6807 N. Peters St. Arabi, La.

### YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

**KIWI CODERS CORPORATION**  
3804-06 N. Clark St. Chicago 13, Illinois

**HOG • CATTLE • SHEEP  
SAUSAGE CASINGS  
ANIMAL GLANDS**

**Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer**

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.



Carlots



Barrel Lots

DRESSED BEEF  
BONELESS MEATS AND CUTS  
OFFAL • CASINGS

**SUPERIOR PACKING CO.**  
CHICAGO ST. PAUL

**FELIN'S**

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

**John J. Felin & Co.**

INCORPORATED

4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.

## 22 LEADERS OF THE FOOD INDUSTRY—

tell the inside story of successful

## FOOD MARKETING

How does the staggeringly large volume of foodstuffs consumed in America reach its users? What parts and activities make up the industry, the largest in the country, that performs this huge task of distribution? Now, for the first time, the gamut of food industry practices is covered thoroughly and intimately by 22 leaders, specialists representing the country's major food manufacturing and distributing companies and trade associations.

They separate this complex industry into its working parts, describe them accurately, show their problems, practices and relations one with the other. Invaluable information for all who make their livelihood in this field and those interested in the broader aspects of food distribution.

Just Out!

### FOOD MARKETING

Edited By  
**PAUL SAYRES**  
Pres., Paul Sayres Co., Inc.  
340 pages, \$5.00

### 23 revealing, informative chapters

The World's Biggest Business  
Mass Marketing Arrives  
Independents on the Band Wagon  
Supers Are Here to Stay  
Shelf Space for Fast Movers  
Coast Retailer-Owned Wholesalers  
Prosper  
No More "Company" Stores  
What About Wagon Selling?  
Volunteers Make "Hay"  
Wholesalers Modernize, Merchandise  
Evolution Hits the Food Broker  
New Outlook for Specialty Salesmen  
Train Your Store Personnel

Brand Makers Marketing Horizon  
Broadens  
Merchandising, the Coordinator  
Public Relations, New Marketing  
Tool  
Advertising Tells the Story  
Packaging for the Mass Market  
Recipes Are Page One News  
Fresh Fruits and Vegetables in the  
Big-Time  
Drama at the Meat Counter  
Frozen Foods: A Marketing Case  
History  
Marketing Today—and Tomorrow

ORDER FROM **THE NATIONAL PROVISIONER**  
15 WEST HURON STREET • CHICAGO 10, ILLINOIS

# ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Adler Company, The.....	21
Allbright-Nell Co., The.....	Third Cover
Allied Manufacturing Co.....	39
Aluminum Cooking Utensil Co.....	13
American Manufacturing Company, Inc.....	37
Archibald & Kendall, Inc.....	36
Aromix Corporation.....	20
Aula Company, Inc., The.....	36
Barliant and Company.....	48
Borax Paper Products Co.....	45
Brunner Manufacturing Co.....	18
Chase Bag Company.....	35
Cincinnati Butchers' Supply Co., The.....	12
Cincinnati Cotton Products Co.....	49
Continental Can Company.....	32
Cudahy Brothers Co.....	31
Daniels Manufacturing Co.....	38
Dewey and Almy Chemical Co.....	Insert 23 through 36
Dorsey Trailers, Inc.....	34
Felin, John J. & Co., Inc.....	50
Food Management, Inc.....	15
French Oil Mill Machinery Company, The.....	41
Globe Company, The.....	6, 31
Great Lakes Stamp & Mfg. Co.....	14
Griffith Laboratories, Inc., The.....	3
Hackney Bros. Body Co.....	Fourth Cover
Ham Boiler Corporation.....	21
Helz Door Service.....	28
Hygrade Food Products Corp.....	46
Illinois Beef & Provision Company.....	19
International Harvester Company.....	16
International Salt Company.....	3
James, E. G., Company.....	21
Kahn's, E., Sons Co., The.....	46
Keebler Engineering Company.....	19
Kennett-Murray Livestock Buying Service.....	44
Koch Supplies.....	14
Kurhan Co., Inc.....	34
Mayer, H. J., & Sons Co., Inc.....	31
McMurray, L. H., Inc.....	47
Meyer, H. H., Packing Co., The.....	47
New York Tramrail Co., Inc.....	42
Niagara Blower Company.....	36
Norcross, C. S., & Sons Co.....	26
Oakite Products, Inc.....	20
Oppenheimer Casing Company.....	41
Rath Packing Co., The.....	46
Reynolds Electric Company.....	21
Smith's, John E., Sons Company.....	Second Cover
Sparks, H. L., & Company.....	42
Superior Packing Co.....	30
Vac-Tie, Inc.....	4
Viking Pump Company.....	40
Visking Corporation, The.....	First Cover
Watkins & Potts.....	47
Wisconsin Packing Company.....	44

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

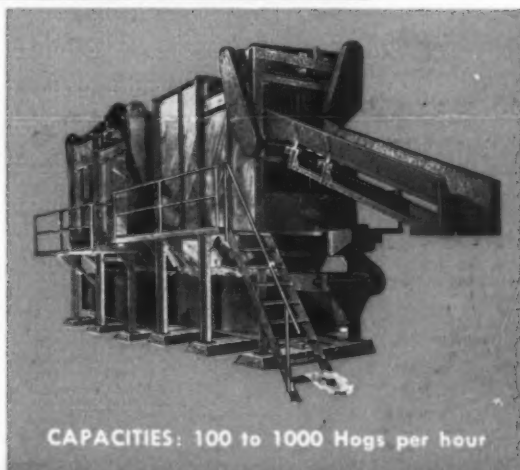
# ANCO TWO-WAY HOG DEHAIRERS

Built on 40 years experience in designing Hog Dehairers, having many features of construction, efficiency and long service. They are built in various sizes to suit every requirement of medium and large capacity Hog Slaughterers.

*Write for details today.*



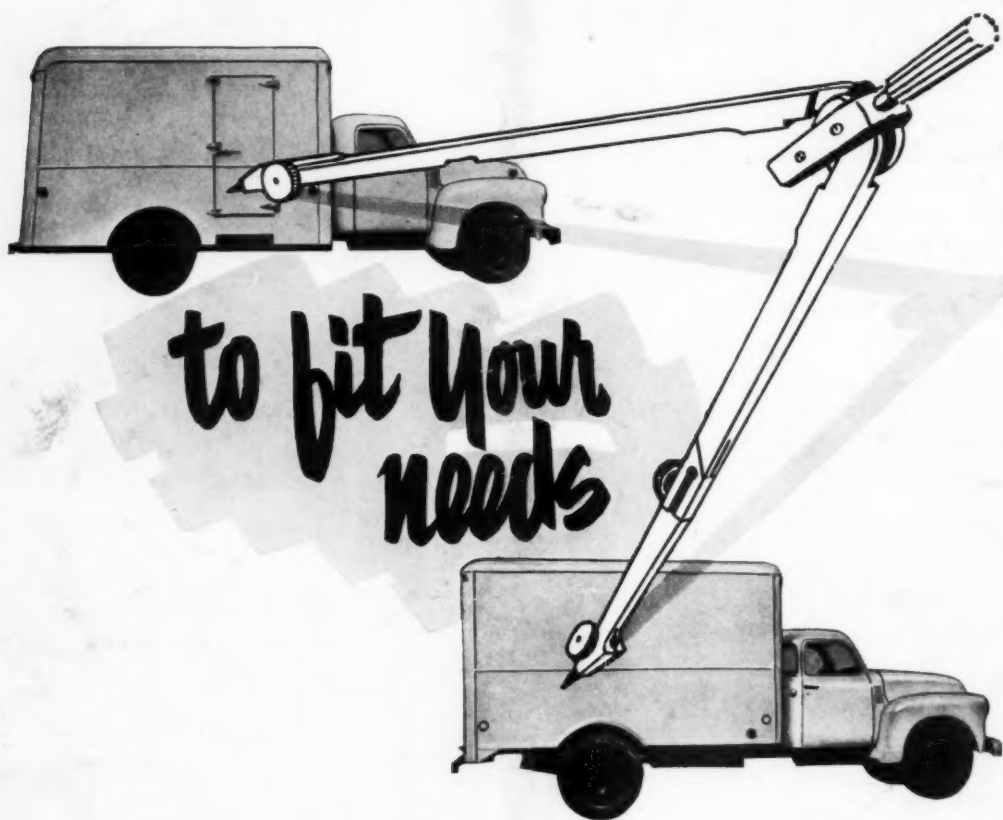
Two shafts mounted with beaters in each section, and one section running clockwise while the other runs counter-clockwise, assures excellent cleaning of hogs of all sizes. All beaters are molded rubber covered, long wearing, 4-inches wide, fitted with hardened steel blades.



CAPACITIES: 100 to 1000 Hogs per hour

**THE ALLBRIGHT-NELL CO.**  
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

products  
render  
ly, more  
which you  
nts offer



No single refrigerator body will fit all needs. Hackney recognizes this, so builds several types of bodies to better fit YOUR needs. Basically they are all stout, long-lasting bodies. They're built on strong, all-steel, well-braced frames and underbodies. Sound insulation and practical refrigeration assure safe delivery of cargo. Scientific testing guarantees successful operation of YOUR body when you place it in service. Join Hackney's ever increasing list of satisfied users. Ask for complete information on bodies built to fit YOUR needs.

**Hackney Bros. Body Co.**  
**Wilson, N. C. Phone 2141**





